

Historic, archived document

Do not assume content reflects current scientific knowledge, policies, or practices.



1.932
A2Ag82
Cop. 2

AIC-256 (Rev.)
January 1954

LIST OF PUBLICATIONS AND PATENTS

Western Utilization Research Branch
Albany 6, California
1940-1953

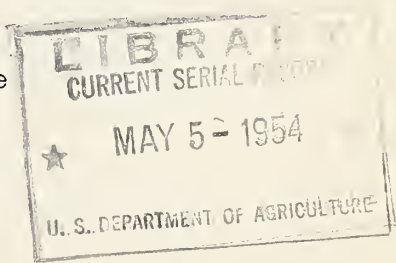
This list of publications of the Western Utilization Research Branch is divided into the following titles:

	<u>Page No.</u>
ALFALFA	1-4
ANALYTICAL	5-7a
ANTIBIOTICS	8-12
ENZYMES	13-17
FOOD PROCESSING	18-22
FRUIT	23-38
PHARMACOLOGY	39-42
POULTRY	43-51
PROTEINS	52
RICE	53-54
SUGAR BEETS	55-56
VEGETABLES	57-73
WHEAT	74-77
WOOL	78
MISCELLANEOUS (Analyses, Syntheses, Methods; Fats & Oils; Unclassified)	79-82
RESEARCH ACHIEVEMENT SHEETS	82-83

Many of the mimeographed information sheets (with AIC preceding the numbers) are available on request. A limited number of some of the more recent reprints are available for free distribution. The supply of most older reprints has been exhausted. These are marked with an asterisk (*).

Photostat copies of journal articles can be obtained at nominal cost through the United States Department of Agriculture Library, Washington 25, D. C. Copies of patents must be purchased from the United States Patent Office, Washington, D. C., for 25 cents each.

Agricultural Research Service
United States Department of Agriculture



ALFALFA

CAROTENE. I. PRELIMINARY REPORT ON DIPHENYLAMINE AS A STABILIZER FOR CAROTENE.
K. T. Williams, E. Bickoff, and W. Van Sandt.
Science 97 (2508): 96098. Jan., 1943.

*DETERMINATION OF CAROTENE IN VEGETABLE OILS WITHOUT SAPONIFICATION.
E. Bickoff and K. T. Williams.
Indus. and Engin. Chem., Analyt. Ed. 15 (4): 266-268. Apr., 1943.

*EFFECT OF ANTIOXIDANTS, INDIVIDUALLY AND IN COMBINATION, ON STABILITY OF
CAROTENE IN COTTONSEED OIL. K. T. Williams, E. Bickoff, and B. Lowrimore.
Oil and Soap 21 (6): 161-164. June, 1944.

*STABILITY OF CAROTENE ADDED TO SOLID CARRIERS. E. Bickoff and K. T. Williams.
Indus. and Engin. Chem. 36 (4): 320-323. Apr., 1944.

STABILIZATION OF CAROTENE WITH NORDIHYDROGUAIARETIC ACID AND OTHER ANTI-
OXIDANTS. E. Bickoff, K. T. Williams, and M. Sparks.
Oil and Soap 22 (5): 126-131. May, 1945.

STABILITY OF CAROTENE AT ELEVATED AND ROOM TEMPERATURES.
E. Bickoff and K. T. Williams.
Oil and Soap 23 (3): 65-68. March, 1946.

RETENTION OF CAROTENE IN ALFALFA STORED IN ATMOSPHERES OF LOW OXYGEN CONTENT.
E. J. Hoffman, F. G. Lum, and A. L. Pitman.
Jour. Agr. Res. 71 (8): 361-373. Oct., 1945.

ALFALFA HAS PROMISING CHEMURGIC FUTURE--A NOVEL PROCESSING METHOD.
E. Bickoff, A. Bevenue, and K. T. Williams.
Chemurgic Digest 6 (14): 213-216-18. July 31, 1947.

PRODUCTION AND UTILIZATION OF ALFALFA. F. P. Griffiths
Economic Botany 3 (2): 170-183. Apr.-June, 1949.

AIC-241--A SELECTED BIBLIOGRAPHY OF ITS COMPOSITION, PROCESSING, AND USE.
A. M. Avakian, July, 1949.

CAROTENE RETENTION IN ALFALFA MEAL: EFFECT OF MOISTURE CONTENT.
G. F. Bailey, M. E. Atkins, and E. M. Bickoff.
Indus. and Engin. Chem. 41 (9): 2033-2036. Sept., 1949.

DETERMINATION OF BETA-CAROTENE STEREOISOMERS IN ALFALFA. E. M. Bickoff and
C. R. Thompson.
Jour. Assoc. Offic. Agr. Chem. 32 (4): 775-780. Nov., 1949.

STEREISOMERIC ANALYSIS OF BETA-CAROTENE. E. M. Bickoff, M. E. Atkins, G. F. Bailey, and F. Stitt.

Jour. Assoc. Office. Agr. Chem. 32 (4): 766-774. Nov., 1949.

STABILITY OF CAROTENE IN ALFALFA MEAL. EFFECT OF ANTIOXIDANTS.

C. R. Thompson.

Indus. and Engin. Chem. 42 (5): 922-925. May, 1950.

FORMATION OF STEREOISOMERS OF BETA-CAROTENE IN ALFALFA. C. R. Thompson, E. M. Bickoff, and W. D. Maclay.

Indus. and Engin. Chem. 43 (1): 126-129. Jan., 1951.

PHENOLIC ANTIOXIDANTS IN CAROTENE. E. M. Bickoff.

Jour. Amer. Oil Chem. Soc. 28 (2): 65-68. Feb., 1951.

A PROPOSED MODIFICATION OF THE A.O.A.C. METHOD FOR CAROTENE IN ALFALFA.

C. R. Thompson and E. M. Bickoff.

Jour. Assoc. Office. Agr. Chem. 34 (1): 219-224. Feb., 1951.

SPECTROPHOTOMETRIC DETERMINATION OF BETA-CAROTENE STEREOISOMERS IN ALFALFA. F. Stitt, E. M. Bickoff, G. F. Bailey, C. R. Thompson and S. Friedlander.

Jour. Assoc. Office. Agr. Chem. 34 (2): 460-471. May, 1951.

CONCENTRATES AND MEALS OF ALFALFA. G. H. Brother, C. W. Murray, and F. P. Griffiths.

U. S. Dept. Agr. Yearbook, 1950-51, pages 345-48.

PRESERVATION OF FORAGE CROPS. Patent No. 2,562,970 to C. R. Thompson, Aug. 7, 1951.

MICROWAVE SPECTRUM AND DIPOLE MOMENT OF METHYL MERCAPTAN. T. M. Shaw, J. J. Windle.

Jour. Chem. Phys. 19 (8): 1063-64, Aug., 1951.

REPORT ON SUGARS IN PLANTS (1950). K. T. Williams and A. Bevenue.

Jour. Assoc. Office. Agr. Chem. 34 (3): 700-1. Aug., 1951.

USE OF ION-EXCHANGE RESINS FOR THE REMOVAL OF NON-SUGAR REDUCING SUBSTANCES IN THE ANALYSIS OF FRESH LEAFY PLANT MATERIALS FOR SUGARS. K. T. Williams and A. Bevenue.

Jour. Assoc. Office. Agr. Chem. 34 (4): 817-21. Nov., 1951.

FURTHER EVIDENCE INDICATING THE SPECIFICITY OF THE ORCINOL SPRAY REAGENT FOR KETOHEPTOSES ON PAPER CHROMATOGRAMS. A. Bevenue and K. T. Williams.

Arch. Biochem. and Biophysics 34 (1): 225-27, Nov., 1951.

THE OXIDATION OF DI-T-BUTYLPYROGALLOL BY OXYGEN IN ALKALINE SOLUTION.

T. W. Campbell.

Jour. Amer. Chem. Soc. 73 (9): 4190-95. Sept., 1951.

THE FREE ENERGY OF HYDROLYSIS OF p-NITROPHENYL PHOSPHATE. B. Axelrod.
Science 114 (2968): 525-26. Nov., 1951.

THE CHROMATOGRAPHIC IDENTIFICATION OF SOME BIOLOGICALLY IMPORTANT PHOSPHATE ESTERS. R. S. Bandurski and B. Axelrod (with California Institute of Technol.)
Jour. Biol. Chem. 193 (1): 405-10, Nov., 1951.

THE OCCURRENCE OF VITAMIN B₁₂ AND OTHER GROWTH FACTORS IN ALFALFA.
E. M. Bickoff, A. L. Livingston, and N. S. Snell.
Arch. Biochem. 28 (2): 242-52. Sept., 1950.

SENSITIZED PAPER FOR ESTIMATION OF MERCURY VAPOR. F. Stitt and Y. Tomimatsu.
Analyt. Chem. 23 (8): 1098-1101. Aug., 1951.

RAPID ESTIMATION OF SMALL AMOUNTS OF ETHYLENE IN AIR. F. Stitt, A. H. Tjensvold, and Y. Tomimatsu.
Analyt. Chem. 23 (8): 1138-41. Aug., 1951.

ANALYTICAL SELENIUM STRIP AND METHOD OF PREPARATION THEREOF. Patent No. 2,567,251 to F. Stitt, Sept. 11, 1951.

PREPARATION OF 7-HYDROXYPHENOTHIAZONE-3. Patent No. 2,559,624 to D. F. Houston and E. B. Kester, July 10, 1951.

DITHIANE CARBOXYLIC ACIDS. Patent No. 2,559,626 to E. F. Jansen, July 10, 1951.

PYROGALLOL DERIVATIVES AS ANTIOXIDANTS FOR CAROTENE. E. M. Bickoff, G. M. Coppinger, A. L. Livingston, and T. W. Campbell.
Jour. Amer. Chem. Soc. 29 (2): 51-53, Feb., 1952.

EFFECT OF HEAT BLANCHING ON ALFALFA. C. R. Thompson.
Agri. Engin. 33 (1): 1920. Jan., 1952.

XANTHOPHYLLS. C. R. Thompson and W. D. Maclay.
Feed Age 2 (10): 22-25. Oct., 1952.

COMPARATIVE EVALUATION OF ANTIOXIDANTS FOR CAROTENE. E. M. Bickoff, A. L. Livingston, J. Guggolz, and C. R. Thompson,
Jour. Amer. Oil Chem. Soc. 29 (11): 445-46. Nov. 1952.

RAPID DETERMINATION OF CAROTENE IN ALFALFA. E. M. Bickoff, A. L. Livingston, and G. R. Van Atta.
Jour. Assoc. Offic. Agri. Chem. 35 (4): 826-28. Nov., 1952.

*ALFALFA RESEARCH--ITS IMPORTANCE TO THE FEED INDUSTRY. W. D. Maclay.
Proc. Calif. Animal Indus. Conf. pp. 92-100, 1952,

PRODUCTION OF STABILIZED FORAGE CROPS. Patent No. 2,611,703 to C. R. Thompson, Sept. 23, 1952.

REPORT ON TECHNICAL ALFALFA CONFERENCE, WESTERN REGIONAL RESEARCH LABORATORY, APRIL 1953.

ANALYTICAL

EXTRACTION OF ASCORBIC ACID FROM PLANT TISSUES. W. B. Davis.
Indus. and Engin. Chem. 34 (2): 217-218, Feb., 1942.

*DISTRIBUTION AND PREPARATION OF CITRUS PEROXIDASE. W. B. Davis.
Amer. Jour. Botany 29 (3): 252-4, March, 1942.

THE CIRCULAR REVOLVING BRUSH AS A TISSUE DISINTEGRATOR. W. B. Davis.
Plant Physiol. 17 (1): 145-146, 1942.

*A rapid precipitate drier and solvent evaporator. I. R. Hunter.
Analyt. Chem. 20 (2): 186, Feb., 1948.

APPARATUS FOR MEASUREMENT OF VAPOR PRESSURE. R. R. Legault, B. Makower, and
W. F. Talburt.
Analyt. Chem. 20 (5): 428-430, May, 1948.

THE THIOCYANATION OF POLYSACCHARIDE TOSYL ESTERS. J. F. Carson and
W. D. Maclay.
Jour. Amer. Chem. Soc. 70 (6): 2220-2223, June, 1948.

MICROWAVE TECHNIQUES FOR THE MEASUREMENT OF THE DIELECTRIC CONSTANT OF
FIBERS AND FILMS OF HIGH POLYMERS. T. M. Shaw and J. J. Windle.
Jour. Applied Physics 21 (10): 956-61, Oct., 1950.

NOTE ON THE DETERMINATION OF MOISTURE IN STARCHES BY THE KARL FISCHER REAGENT.
E. A. McComb.
Jour. Assoc. Offic. Agr. Chem. 33 (4): 1021-22, Nov. 15, 1950.

MEASUREMENT OF COLOR CHANGES IN FOODS. E. J. Eastmond.
Advances in Chemistry Series, 3, 3-12, 1950.

DETERMINATION OF WATER IN SOME DEHYDRATED FOODS. B. Makower.
Advances in Chemistry Series, 3, 37-54, 1950.

SEPARATION AND IDENTIFICATION OF 2,4-DINITROPHENYLHYDRAZONES OF ALDEHYDES AND
KETONES, AND 3,5-DINITROBENZOATES OF ALCOHOLS BY FILTER PAPER CHROMATOGRAPHY.
R. G. Rice, J. G. Kirchner, and G. J. Keller,
Analyt. Chem. 23 (1): 194-195, 1951.

SEPARATION AND IDENTIFICATION OF TERPENES BY A NEW CHROMATOGRAPHIC TECHNIQUE.
J. G. Kirchner, J. M. Miller, and G. J. Keller.
Analyt. Chem. 23 (3): 420-425, March, 1951.

A NEW TYPE OF CHROMATOGRAPHIC COLUMN. J. M. Miller and J. G. Kirchner.
Analyt. Chem. 23 (3): 428-430, March, 1951.

A SIMPLIFIED THERMOCOUPLE SEAL. B. W. Nielsen and B. Borson.
The Canner 109 (18): 10-11, Oct. 29, 1949.

SUCROSE HYDRATES; THE SUCROSE-WATER PHASE DIAGRAM. F. E. Young and F. T. Jones.

Jour. Phys. and Colloid Chem. 53 (9): 1334-1350, Dec., 1949.

OBSERVATION OF COLOR CHANGES IN SOME PROCESSED AND STORED FOODS.

E. J. Eastmond, J. E. Peterson, and R. R. Stumpf.

Food Technol. 5 (3): 121-28, March, 1951.

HISTOCHEMICAL TESTS FOR POLYPHENOLS IN PLANT TISSUES. R. M. Reeve.

Stain Technol. 26 (2): 91-96, April, 1951.

A SIMPLE TECHNIQUE FOR IDENTIFICATION OF RAFFINOSE AND SUCROSE BY ENZYMATIC HYDROLYSIS ON PAPER CHROMATOGRAMS AND SUBSEQUENT SEPARATION OF THE HYDROLYZED PRODUCTS BY PAPER CHROMATOGRAPHY. K. T. Williams and A. Bevenue.

Science 113 (2942): 582, May, 1951.

KJELDAHL MICRODIGESTIONS IN SEALED TUBES AT 470°C. L. M. White and M. C. Long.

Analyt. Chem. 23 (2): 363-365, Feb., 1951.

DETERMINATION OF WATER IN SOME DEHYDRATED FOODS. B. Makower.

Agricultural Engineering 32 (2): 105, Feb., 1951.

PAPER CHROMATOGRAPHY OF ORGANIC ACIDS. J. B. Stark, A. E. Goodban, and H. S. Owens.

Analyt. Chem. 23 (3): 412-412, March, 1951.

COLOR REACTION OF SOME ALDEHYDES WITH THE ORCINOL REAGENT AT DIFFERENT TEMPERATURES. A. Bevenue and K. T. Williams.

Chem. Analyst. 41 (1): 5-7, March, 1952.

THE OLIGOSACCHARIDES FORMED DURING THE SUCROSE-INVERTASE REACTION.

L. M. White and G. E. Secor.

Arch. Biochem. and Biophys. 36 (2): 490-91, April, 1952.

A STUDY, BY PAPER CHROMATOGRAPHY, OF THE OCCURRENCE OF NONFERMENTABLE SUGARS IN PLANT MATERIALS. K. T. Williams, E. F. Potter, and A. Bevenue.

Jour. Assoc. Offic. Agri. Chem. 35 (2): 483-86, May, 1952.

REPORT ON SUGARS IN PLANTS. K. T. Williams.

Jour. Assoc. Offic. Agr. Chem. 35 (2): 402, May, 1952.

D-FRUCTOSE DIHYDRATE. F. E. Young, F. T. Jones, and J. J. Lewis.

Jour. Phys. Chem. 36 (6): 738-39, June, 1952.

METHOD AND APPARATUS FOR HEATING FLUIDS. Patent No. 2,585,970 to T. M. Shaw, Feb. 19, 1952.

LEVULOSE DIHYDRATE. Patent No. 2,588,449 to F. E. Young and F. T. Jones, March 11, 1952.

METHOD AND APPARATUS FOR MEASURING DEW POINT. Patent No. 2,588,355, to H. K. Burr and G. F. Bailey, March 11, 1952.

MODIFIED SIGNER MOLECULAR WEIGHT APPARATUS. L. M. White and R. T. Morris. Analyt. Chem. 24 (6): 1063, June, 1952.

RAPID METHOD FOR MOISTURE IN FRUITS AND VEGETABLES BY OXIDATION WITH DICHROMATE. II. PINEAPPLE-RICE PUDDING, RICE, PRUNES, AND CORN. Y. Tomimatsu and H. F. Launer. Food Technol. 6 (8): 281-85, Aug., 1952.

*AN IMPROVED ATOMIZER FOR USE IN CERTAIN CHROMATOGRAPHIC ANALYSIS PROCEDURES. R. T. Morris. Analyt. Chem. 24 (9): 1528, Sept., 1952.

D-FRUCTOSE HEMIHYDRATE. F. E. Young, F. T. Jones, and D. R. Black. Jour. Amer. Chem. Soc. 74 (22): 5798-99, Nov., 1952.

D-FRUCTOSE-WATER PHASE DIAGRAM. F. E. Young, F. T. Jones, and H. J. Lewis. Jour. Phys. Chem. 56 (9): 1093-96, Dec., 1952.

REMOVAL AND RECOVERY OF TRACES OF ETHYLENE IN AIR BY SILICA GEL. F. Stitt and Y. Tomimatsu. Analyt. Chem. 25 (1): 181083, Jan. 1953.

INVESTIGATION OF PROTON MAGNETIC RESONANCE LINE WIDTH OF SORBED WATER. T. M. Shaw and R. H. Elskén. Jour. Chem. Phys. 21 (3): 565-66, March 1953.

REPORT ON SUGARS IN PLANTS. K. T. Williams and E. F. Potter. Jour. Assoc. Offic. Agr. Chem. 36 (2):401-4, May 1953.

PREPARATION OF AROMATIC ALDEHYDES. Patent No. 2,628,256 to T. W. Campbell and G. M. Coppinger, Feb. 10, 1953.

THE FRIEDRICH MICORKJELDAHL METHOD FOR NITROGEN--EFFECT OF POTASSIUM SULFATE CONCENTRATION. G. E. Secor, M. C. Long, M. T. Duggan, and L. M. White. Jour. Assoc. Offic. Agr. Chem. 33 (3): 872-80, Aug. 15, 1950.

REPORT ON SUGARS IN PLANTS (1950). K. T. Williams, A. Bevenue, and E. F. Potter. Jour. Assoc. Offic. Agr. Chem. 33 (3):816-18, Aug. 15, 1950.

CARIUS IODOMETRIC MICRODETERMINATION OF BROMINE IN ORGANIC COMPOUNDS. L. M. White and M. D. Kilpatrick. Analyt. Chem. 22 (8): 1049-51, Aug., 1950.

CARIUS IODOMETRIC MICRODETERMINATION OF IODINE IN ORGANIC COMPOUNDS. L. M. White and G. E. Secor. Analyt. Chem. 22 (8): 1047-49, Aug., 1950.

NUCLEAR MAGNETIC RESONANCE ABSORPTION IN HYGROSCOPIC MATERIALS. T. M. Shaw and R. H. Elskin. Jour. Chem. Phys. 18 (8): 1113-14, Aug., 1950.

WIDE RANGE ANALYSIS FOR XINC USING SPRECTROGRAPHIC LINE WIDTHS.

E. J. Eastmond and B. E. Williams.

Jour. Optical Soc. Amer. 38 (9): 800-803, Sept., 1948.

AN ADAPTABLE STAINING SCHEDULE FOR PLANT TISSUES. R. M. Reeve.

Stain Technol. 23 (1): 13-15, Jan., 1948.

CHROMATOGRAPHIC SEPARATION OF BETA-CAROTENE STEREOISOMERS AS A FUNCTION OF DEVELOPING SOLVENT. E. Bickoff.

Analyt. Chem. 20 (1): 51-54, Jan., 1948.

ANTIBIOTICS

AN ALTERNATE STEP FOR THE ISOLATION OF SUBTILIN. H. Lineweaver, A. A. Klose, and G. Alderton.

Arch. Biochem. 16 (2): 311-313, Feb., 1948.

THE MOLECULAR WEIGHT OF LYSOZYME DETERMINED BY THE X-RAY DIFFRACTION METHOD.

K. J. Palmer, M. Ballantyne, and J. Galvin.

Jour. Amer. Chem. Soc. 70 (3): 906-908, March, 1948.

REACTION PRODUCT OF GRAMICIDIN AND FORMALDEHYDE AND METHOD OF PRODUCTION.

U. S. Patent No. 2,438,209 to H. L. Fraenkel-Conrat, H. Humfeld, J. C. Lewis,

K. P. Dimick, and H. S. Olcott. Patented March 23, 1948.

METHOD OF ISOLATING LYSOZYME FROM ITS NATURALLY OCCURRING MIXTURES WITH OTHER

BIOLOGIC MATERIALS. U. S. Patent No. 2,442,452 to G. Alderton and H. L.

Fevold. Patented June 1, 1948.

NUTRITIONAL STUDIES ON SUBTILIN FORMATION BY BACILLUS SUBTILIS.

R. E. Feeney, J. A. Garibaldi, and E. M. Humphreys.

Arch. Biochem. 17 (3): 435-445, June, 1948.

STUDIES ON THE MINERAL NUTRITION OF THE SUBTILIN PRODUCING STRAIN OF BACILLUS SUBTILIS. R. E. Feeney and J. A. Garibaldi.

Arch. Biochem. 17 (3): 447-458, June, 1948.

ISOLATION OF LIPOVITELLENIN FROM EGG YOLK. U. S. Patent No. 2,454,915 to

H. L. Fevold and A. L. Dimick. Patented Nov. 30, 1948.

DETERMINATION OF MOISTURE IN SOME PROTEIN MATERIALS; USE OF KARL FISCHER RE-AGENT. E. A. McComb.

Analvt. Chem. 20 (12): 1219-1221, Dec., 1948.

ISOLATION OF SUBTILIN FROM SUBMERGED CULTURES. H. L. Fevold, K. P. Dimick, and A. A. Klose.

Arch. Biochem. 18 (1): 27-34, July, 1948.

ANTIFUNGAL ACTIVITY OF HOP RESIN CONSTITUENTS AND A NEW METHOD FOR ISOLATION OF LUPULON. H. D. Michener, N. Snell, and E. F. Jansen,

Arch. Biochem. 19 (2): 199-208, Nov., 1948.

PROCESS FOR ISOLATION OF GRAMICIDIN. U. S. Patent No. 2,453,534 to

H. S. Olcott and H. L. Fraenkel-Conrat. Patented Nov. 9, 1948.

REACTION OF PROTEINS WITH FORMALDEHYDE. VII. DEMONSTRATION OF INTERMOLECULAR CROSS-LINKING. H. Fraenkel-Conrat and D. K. Mecham.

Jour. Biol. Chem. 177 (1): 477-486, Jan., 1949.

DETERMINATION OF TRYPSIN IN THE PRESENCE OF EGG WHITE TRYPSIN INHIBITOR AND DEMONSTRATION OF ABSENCE OF TRYPSIN. H. Lineweaver, H. Fraenkel-Conrat, and R. S. Bean.

Jour. Biol. Chem. 177 (1): 205-207, Jan., 1949.

ESSENTIAL GROUPS FOR THE INTERACTION OF OVOMUCOID (EGG WHITE TRYPSIN INHIBITOR AND TRYPSIN, AND FOR TRYPTIC ACTIVITY. H. Fraenkel-Conrat, R. S. Been, and H. Lineweaver.
Jour. Biol. Chem. 177 (1): 385-403, Jan., 1949.

ANTI-TUBERCULOUS ACTIVITY AND TOXICITY OF LUPULON FOR THE MOUSE. Y. Chin, H. H. Anderson, G. Alderton, and J. C. Lewis.
Proc. Soc. Expt. Biol. and Med. 70 (1): 158-162, Jan., 1949.

PILOT PLANTS. SUBTILIN PRODUCTION. J. A. Garibaldi and R. E. Feeney.
Indus. and Engin. Chem. 41 (2): 432-435, Feb., 1949.

ULTRAVIOLET SPECTRA OF SOME INDOLE DERIVATIVES, INCLUDING TRYPTOPHAN AND GRAMICIDIN. B. G. Edwards.
Arch. Biochem. 21 (1): 103-108, March, 1949.

*MECHANISM OF REVERSIBLE INACTIVATION OF LYSOZYME BY IODINE AND SULFITE. H. Fraenkel-Conrat.
Fed. Proc. 8 (1): Part 8, 198-199, March, 1949.

ΛIC-231, ANTIBACTERIAL AGENTS FROM HOPS. J. C. Lewis, G. Alderton, G. F. Bailey, J. F. Carson, D. M. Reynolds, and F. Stitt, April, 1949.

TWO ANTIFUNGAL SUBSTANCES FROM B. SUBTILIS CULTURES. H. D. Michener and N. Snell.
Arch. Biochem. 22 (2): 208-214, June, 1949.

PROCESS FOR EXTRACTION AND PURIFICATION OF SUBTILIN. Patent No. 2,459,139 to K. P. Dimick, G. Alderton, J. C. Lewis, H. D. Lightbody, and H. L. Fevold. Patented Jan. 18, 1949.

DISPERSIONS OF PROTEINS IN AQUEOUS DETERGENTS. Patent No. 2,459,708 to H. P. Lundgren, patented Jan. 18, 1949.

PROCESS FOR PREPARATION OF ISOCYANATE DERIVATIVES OF PROTEINS. Patent No. 2,460,980 to H. L. Fraenkel-Conrat and H. S. Olcott, patented Feb. 8, 1949.

PROCESS FOR PREPARING GLUTEN SULPHATE AND SALTS THEREOF. Patent No. 2,472,267 to H. C. Reitz, patented June 7, 1949.

KERATIN DERIVATIVES AND PROCESS OF PREPARATION THEREOF. Patent No. 2,474,339 to W. H. Ward and C. H. Binkley, patented June 28, 1949.

METHOD OF TREATING HYDROPHILIC COLLOIDS TO AVOID SWELLING DURING WASHING. Patent No. 2,474,367 to W. D. Ramage, patented June 28, 1949.

ESTERIFICATION OF SUBTILIN AND ITS EFFECT ON SOLUBILITY AND IN VITRO BACTERIOSTATIC ACTIVITY. J. F. Carson, E. F. Jansen, and J. C. Lewis.
Jour. Amer. Chem. Soc. 71 (7): 2318-2322, July, 1949.

ABSORPTION OF SUBTILIN IN THE RABBIT. R. H. Wilson, E. M. Humphreys, D. M. Reynolds, and J. C. Lewis.
Proc. Soc. Expt. Biol. and Med. 71 (4): 700-705, Aug., 1949.

PURIFICATION OF SUBTILIN. Patent No. 2,476,085 to K. P. Dimick, J. J. Stubbs, J. A. Garibaldi, H. D. Lightbody, and H. L. Fevold, patented July 12, 1949.

LUPULON AND HUMULON--ANTIBIOTIC CONSTITUENTS OF HOPS. J. C. Lewis, G. Alderton, J. F. Carson, D. M. Reynolds, and W. D. Maclay.
Jour. Clin. Invest. 28 (5): pt. 1, 916-919, Sept., 1949.

TECHNIQUE FOR ISOLATING SUBTILIN. Patent No. 2,481,763 to H. Lineweaver, A. A. Klose, and G. Alderton, patented Sept. 13, 1949.

PROTECTION OF LUPULON AND HUMULON BY ASCORBIC ACID. H. D. Michener and A. A. Andersen.
Science 110 (2846): 68-69, July 15, 1949.

AIC-254, FERMENTATION PROCESS FOR PRODUCTION OF VITAMIN B₁₂. J. C. Lewis, K. Ijichi, N. Snell, and J. A. Garibaldi, Oct., 1949.

THE "BROWNING" REACTION OF PROTEINS WITH GLUCOSE. A. Mohammad, H. Fraenkel-Conrat, and H. S. Olcott.
Arch. Biochem. 24 (1): 157-178, Nov., 1949.

THE REACTION OF PROTEINS WITH ACETALDEHYDE. A. Mohammad, H. S. Olcott, and H. Fraenkel-Conrat.
Arch. Biochem. 24 (2): 270-280, Dec., 1949.

PHOSVITIN, THE PRINCIPAL PHOSPHOPROTEIN OF EGG YOLK. D. K. Mecham and H. S. Olcott,
Jour. Amer. Chem. Soc. 71 (11): 3670-3679, Nov., 1949.

ISOLATION OF POLYGALACTURONASE. Patent No. 2,479,751 to H. Lineweaver, R. Jang, and E. F. Jansen, patented Aug. 23, 1949.

PROCESS FOR EXTRACTION AND PURIFICATION OF SUBTILIN. Patent No. 2,459,139 to K. P. Dimick, G. Alderton, J. C. Lewis, H. D. Lightbody, and H. L. Fevold. Patented Jan. 18, 1949.

DISPERSIONS OF PROTEINS IN AQUEOUS DETERGENTS. Patent No. 2,459,708 to H. P. Lundgren. Patented Jan. 18, 1949.

PROCESS FOR THE PREPARATION OF ISOCYANATE DERIVATIVES OF PROTEINS. Patent No. 2,460,980 to H. L. Fraenkel-Conrat and H. S. Olcott. Patented Feb. 8, 1949.

PROCESS FOR PREPARING GLUTEN SULPHATE AND SALTS THEREOF. Patent No. 2,472,267 to H. C. Reitz, Patented June 7, 1949.

KERATIN DERIVATIVES AND PROCESS OF PREPARATION THEREOF. Patent No. 2,474,339 to W. H. Ward and C. H. Binkley. Patented June 28, 1949.

AIC, 168, ANNOTATED BIBLIOGRAPHY OF SUBTILIN: Assay, Microbiological Production, Purification and Chemistry, Biological Activity, and Related Compounds. J. C. Lewis, revised Feb. 1950.

ALCOHOL DERIVATIVES OF SUBTILIN. Patent No. 2,495,743 to J. C. Lewis and E. F. Jansen, patented Jan. 31, 1950.

METHOD OF PREPARING SUBTILIN. Patent No. 2,508,378 to R. E. Feeney and J. A. Garibaldi, patented May 23, 1950.

METHYL ESTERS OF SUBTILIN. Patent No. 2,520,908 to J. F. Carson and J. C. Lewis, September 5, 1950.

PROCESS OF PRODUCING SUBTILIN. Patent No. 2,524,089 to J. J. Stubbs, R. E. Feeney, J. A. Garibaldi, and I. C. Feustel, Oct. 3, 1950.

THE ESSENTIAL GROUPS OF LYSOZYME, WITH PARTICULAR REFERENCE TO ITS REACTION WITH IODINE. H. L. Fraenkel-Conrat
Arch. Biochem. 27 (1): 109-124, June, 1950.

LANTHIONINE IN SUBTILIN. G. Alderton and H. L. Fevold.
Jour. Amer. Chem. Soc. 73 (1): 463-64, Jan., 1951.

ANTAGONISTIC EFFECT OF SERUM ON THE BACTERIOSTATIC ACTION OF LUPULONE. L. E. Sacks and E. M. Humphreys,
Proc. Soc. Expt. Biol. and Med. 76 (2): 234-38, Feb., 1951.

PROBLEMS IN THE APPLICATION OF ANTIBIOTICS TO FOOD PROCESSING. H. S. Olcott.
National Canners Association Information Letter No. 1325, page 102, Feb. 28, 1951.

THE HYDROGENATION OF LUPULONE AND HUMULONE. J. F. Carson.
Jour. Amer. Chem. Soc. 73 (4): 1850-51, April, 1951.

THE SYNTHESIS AND ABSORPTION SPECTRA OF SOME ANALOGS OF HUMULONE. T. W. Campbell and G. M. Coppinger.
Jour. Amer. Chem. Soc. 73 (4): 1849-50, April, 1951.

FERMENTOR FOR SUBMERGED CULTURES. Patent No. 2,542,031 to H. Humfeld, E. Aeschlimann, and J. R. Hoffman, Feb. 20, 1951.

SUBTILIN-PECTIN DERIVATIVE. Patent No. 2,555,364 to H. S. Owens and W. D. Maclay, June 5, 1951.

THE STRUCTURE OF HUMULONE AND LUPULONE AS REVEALED BY OZONIZATION. J. F. Carson.
Jour. Amer. Chem. Soc. 73 (10): 4652-54, Oct., 1951.

THE AMINO ACID COMPOSITION OF SUBTILIN. J. C. Lewis and N. S. Snell.
Jour. Amer. Chem. Soc. 73 (10): 4812-16, Oct., 1951.

THE HEMOLYTIC ACTION OF GRAMICIDIN AND TYROCIDIN. K. P. Dinick.
Proc. Soc. Expt. Biol. and Med. 78 (3): 782-84, Dec., 1951.

CRYSTALLIZATION OF LYSOZYME FROM EGG WHITE. Patent No. 2,579,455, to
G. Alderton and H. L. Fevold. (See under Poultry).

PROCESS OF ISOLATING LUPULON FROM HOP RESIN. Patent No. 2,562,934 to
H. D. Michener, N. Snell, and E. F. Jansen, Aug. 7, 1951.

FERMENTATION PROCESS PRODUCTION OF VITAMIN B₁₂. Patent No. 2,576,932 to
J. A. Garibaldi, K. Ijichi, J. C. Lewis and J. McGinnis (with Washington
Agricultural Experiment Station). Patented Dec. 4, 1951.

SUBTILIN CONSIDERED AS A GERMICIDAL SURFACE-ACTIVE AGENT. L. E. Sacks.
Antibiotics and Chemotherapy 2 (2): 79-85, Feb., 1952.

THE FREE AMINO GROUPS OF SUBTILIN. J. F. Carson.
Jour. Amer. Chem. Soc. 74 (6): 1480-82, March, 1952.

ENZYMES

ENZYME ACTION IN SLAUGHTERED MEAT ANIMALS. H. Lineweaver and T. L. Swenson.
Proc. Ann. Meet. Amer. Inst. Refrig. pp. 94-103. 1941.

PRODUCTION OF ACTIVE AND INACTIVE CATALASE BY PROTEUS VULGARIS.

T. L. Swenson and H. Humfeld.
Jour. Agr. Res. 65 (8): 391-403, Oct., 1942.

ENZYMIC PREPARATION AND EXTRACTION OF PECTINIC ACIDS. H. S. Owens, R. M. McGready, and W. D. Maclay.
Indus. and Engin. Chem. 36 (10): 936-938, Oct., 1944.

*BACTERIAL PROTEINASE FROM WASTE ASPARAGUS BUTTS. L. Kline, L. R. MacDonnell, and H. Lineweaver.
Indus. and Engin. Chem. 36 (12): 1152-1158, Dec., 1944.

THE EFFECT OF CATIONS ON THE ACTIVITY OF ALFALFA PECTINESTERASE.

H. Lineweaver and G. A. Ballou.
Arch. Biochem. 6 (3): 373-387, May, 1945.

*PROPERTIES OF ALFALFA PECTINESTERASE (PECTASE). (ABSTRACT) H. Lineweaver and G. A. Ballou.

Fed. Amer. Socs. Expt. Biol. Proc. 2:66, 1945.

THE PROPERTIES OF ORANGE PECTINESTERASE. L. R. MacDonnell, E. F. Jansen, and H. Lineweaver.

Arch. Biochem. 6 (3): 389-401, May, 1945.

NON-PROTEOLYTIC, NON-OXIDATIVE ENZYMES. H. Lineweaver and E. F. Jansen.
Ann. Rev. Biochem. 14:69-90, 1945.

SEASONAL VARIATION IN THE ENZYME CONTENT OF ELEVEN VARIETIES OF CARROTS.

H. J. Morris, C. A. Weast, and H. Lineweaver.
The Bot. Gazette 107 (3): 362-372, March, 1946.

CITRUS ACETYLESTERASE. E. F. Jansen, R. Jang, and L. R. MacDonnell.
Arch. Biochem. 15 (3): 415-431, Dec., 1947.

*A NEW MODE OF ENZYMATIC PHOSPHATE TRANSFER. B. Axelrod.

Jour. Biol. Chem. 172:1-13, January, 1948.

WHAT A FOREMAN OUGHT TO KNOW ABOUT ENZYMES. A. K. Balls.

Food Ind. 20:169, February, 1948.

THE BITTER PRINCIPLES OF CITRUS FRUIT. I. ISOLATION OF NOMILIN, A NEW BITTER PRINCIPLE FROM THE SEEDS OF ORANGES AND LEMONS. O. H. Emerson.

Jour. Amer. Chem. Soc. 70:545-549, February, 1948.

A CRYSTALLINE BETA-AMYLASE FROM SWEET POTATOES. A. K. Balls, M. K. Walden, and R. R. Thompson.

Jour. Biol. Chem. 173:9-19, March, 1948.

*SEPARATION OF STARCH AND PROTEIN IN WHEAT GRAIN PRODUCTS AND EXTRACTION OF DIASTASE THEREFROM. I. W. Tucker and A. K. Balls. U. S. Patent No. 2,434,874. January 20, 1948.

*NITROGENOUS DIACYL-GLYCEROPHOSPHATES. W. G. Rose. U. S. Patent No. 2,436,699. February 24, 1948.

*ESTERS OF DIACYL-GLYCEROPHOSPHORIC ACIDS. W. G. Rose. U. S. Patent No. 2,447,715. July 27, 1948.

INHIBITION OF THE PROTEINASE AND ESTERASE ACTIVITIES OF TRYPSIN AND CHYMOTRYPSIN BY DIISOPROPYL FLUOROPHOSPHATE: CRYSTALLIZATION OF INHIBITED CHYMOTRYPSIN. E. F. Jansen, M.-D. F. Nutting, R. Jang and A. K. Balls.

Jour. Biol. Chem., 179:189-199, May, 1949.

MODE OF INHIBITION OF CHYMOTRYPSIN BY DIISOPROPYL FLUOROPHOSPHATE. I. INTRODUCTION OF PHOSPHORUS. E. F. Jansen, M.-D. F. Nutting, and A. K. Balls.

Jour of Biol. Chem., 179:201-204, May, 1949.

THE BITTER PRINCIPLE IN NAVEL ORANGES. O. H. Emerson.
Food Tech., 3:248, July, 1949.

ISOLATION AND PROPERTIES OF CRYSTALLINE ALPHA-AMYLASE FROM GERMINATED BARLEY. S. Schwimmer, and A. K. Balls.

Jour. Biol. Chem., 179:1063, 1949.

STARCHES AND THEIR DERIVATIVES AS ADSORBENTS FOR MALT ALPHA-AMYLASE. S. Schwimmer and A. K. Balls.

Jour. Biol. Chem., 180:883-894, September, 1949.

A MICROMETHOD FOR DETECTING THE ENZYMATIC BREAKDOWN OF CEPHALINS; AND/OR PHOSPHOSERINES. W. G. Rose.

Food Tech., 4:230-232, June, 1950.

EFFECT OF HIGH PRESSURES ON TRYPSIN AND CHYMOTRYPSIN. A. L. Curl and E. F. Jansen.

Jour. Biol. Chem., 184:45-54, May, 1950.

MODE OF INHIBITION OF CHYMOTRYPSIN BY DFP. II. INTRODUCTION OF ISOPROPYL AND ELIMINATION OF FLUORINE AS HYDROGEN FLUORIDE. E. F. Jansen, M.-D. F. Nutting, R. Jang, and A. K. Balls.

Jour. Biol. Chem., 185:209, July, 1950.

BETA-AMYLASE FROM SWEET POTATOES. Patent No. 2,496,261 to A. K. Balls, M. K. Walden, and R. T. Thompson, Feb. 7, 1950.

PREPARATION OF PEPTIDES. Patent No. 2,498,665 to O. H. Emerson, Feb. 28, 1950.

EFFECT OF HIGH PRESSURES ON ACTIVITY OF PROTEINASES. A. L. Curl and E. F. Jansen.
Fed. Proc. 9, No. 1, part 1, 164, March, 1950.

EFFECT OF HIGH PRESSURES ON PEPSIN AND CHYMOTRYPSINOGEN. A. L. Curl and E. F. Jansen.
Jour. Biol. Chem. 185 (2): 71323, Aug., 1950.

KINETICS OF MALT ALPHA-AMYLASE ACTION. S. Schwimmer.
Jour. Biol. Chem. 186 (1): 181-93, Sept., 1950.

ON THE "DEXTRINASE" ACTIVITY OF CRYSTALLINE AMYLASE PREPARATIONS. S. Schwimmer.
Cereal Chem. 28 (1): 77-78, Jan., 1951.

AMYLASE OF BACILLUS MACERANS. W. S. Hale and L. C. Rawlins.
Cereal Chem. 28 (1): 49-58, Jan., 1951.

3,3'-DITHIOLISOBUTYRIC ACID. Patent No. 2,539,428 to E. F. Jansen, Jan. 30, 1951.

PLANT LIPASES IN EMULSIONS OF WATER IN OIL. W. G. Rose.
Jour. Amer. Oil Chem. Soc. 28, 47-51, Feb., 1951.

ENZYMICALLY INDUCED CHANGES IN THE TURBIDITY OF STARCH SOLUTIONS. S. Schwimmer.
Jour. Biol. Chem. 188 (2): 477-84, Feb., 1951.

THE FAT OF PHOSPHATASE, INVERTASE, AND PEROXIDASE IN AUTOLYZING LEAVES. B. Axelrod and A. T. Jagendorf (with Calif. Inst. of Technol.).
Plant Physiol. 26 (2): 406-10, April, 1951.

THE MALT AMYLASES, A REVIEW OF RECENT LITERATURE. S. Schwimmer.
Brewers Digest 26 (3-4):29-32T, 40T, 43-45T, March-April, 1951.

REACTION OF ALPHA CHYMOTRYPSIN WITH ANALOGUES OF DIISOPROPYL FLUOROPHOSPHATE (DFP). E. F. Jansen, A. L. Curl, and A. K. Balls.
Fed. Proc. 10 (1)pt. I, p. 203, March, 1951; Jour. Biol. Chem. 190 (2): 557-61, June, 1951.

PROBABLE MAXIMUM SPECIFIC ACTIVITY OF MACERANS AMYLASE. S. Schwimmer and A. K. Balls.
Fed. Proc. 10 (1)pt. I, p. 245, March, 1951.

PHOSPHATE UPTAKE BY PEA MEAL EXTRACTS (with Calif. Inst. Technol.),
E. Axelrod, R. S. Bandurski, and P. Saltman.
Fed. Proc. 10 (1)pt. 1, 158-59, March, 1951.

A CRYSTALLINE ACTIVE OXIDATION PRODUCT OF ALPHA-CHYMOTRYPSIN.
E. F. Jansen, M.-D. F. Nutting, A. L. Curl, and A. K. Balls.
Fed. Proc. 9 (1)pt. 1, pp. 186-7, March, 1950; Jour. Biol. Chem. 189
(2): 671-82, April, 1951.

THE NATURE AND PREPARATION OF ENZYMES. A. L. Curl and S. Schwimmer,
Crops in Peace and War, Yearbook of Agriculture, 1950-51, pp. 69-75
(U. S. Dept. Agr.).

ISOLATION OF AN ORGANIC SULPHUR COMPOUND FROM ASPARAGUS. Patent No.
2,559,625 to E. F. Jansen, July 10, 1951.

DITHIANE CARBOXYLIC ACIDS. Patent No. 2,559,626 to E. F. Jansen,
July 10, 1951.

THE FREE ENERGY OF HYDROLYSIS OF p-NITROPHENYL PHOSPHATE. B. Axelrod.
Science 114 (2968): 525-26, Nov., 1951.

THE CHROMATOGRAPHIC IDENTIFICATION OF SOME BIOLOGICALLY IMPORTANT PHOS-
PHATE ESTERS. R. S. Bandurski and B. Axelrod (with Calif. Institute of
Technol.).
Jour. Biol. Chem. 193 (1): 405-10, Nov., 1951.

BITTER PRINCIPLES IN CITRUS. III. SOME REACTIONS OF LIMONIN.
O. H. Emerson.
Jour. Amer. Chem. Soc. 74, 688-93, Feb., 1952.

ENZYMIC AND CHEMICAL HOMOGENEITY OF SCHARDINGER DEXTRINOGENASE.
S. Schwimmer.
Fed. Proc. 11 (1):pt. I, pp. 283-84, March, 1952.

FURTHER STUDIES ON THE PRODUCTION, PURIFICATION, AND PROPERTIES OF THE
SCHARDINGER DEXTRINOGENASE OF BACILLUS MACERANS. S. Schwimmer and
J. A. Garibaldi.
Cereal Chem. 29 (2): 108-22, March, 1952.

INHIBITION OF BETA- AND GAMMA-CHYMOTRYPSIN AND TRYPSIN BY DIISOPROPYL
FLUOROPHOSPHATE. E. F. Jansen and A. K. Balls.
Jour. Biol. Chem. 194 (2): 721-27, Feb., 1952.

PROTEOLYTIC ENZYMES. A. K. Balls and E. F. Jansen.
Ann. Rev. Biochem. Vol. 21, pp. 1-28, 1952.

POLYMETHYLGALACTURONASE, AN ENZYME CAUSING THE GLYCOSIDIC HYDROLYSIS OF
ESTERIFIED PECTIC SUBSTANCES. C. G. Seegmiller and E. F. Jansen.
Jour. Biol. Chem. 195 (1): 327-36, March, 1952.

ISOLATION OF ALPHA-AMYLASE FROM MALT EXTRACT. Patent, No. 2,594,356 to S. Schwimmer and A. K. Balls, Apr. 29, 1952.

INHIBITION OF PURIFIED, HUMAN PLASMA CHOLINESTERASE WITH DIISOPROPYL FLUOROPHOSPHATE. E. F. Jansen, R. Jang, and A. K. Balls.
Jour. Biol. Chem. 196 (1): 247-53, May, 1952.

*COMBINATION OF DIISOPROPYL FLUOROPHOSPHATE-INHIBITED TRYPSIN WITH TRYPSIN INHIBITORS (abstract). E. F. Jansen, R. Jang, and H. S. Olcott.
Fed. Proc. 12 (1): 225, Pt. I, March 1953.

PROTEOLYTIC ENZYMES. A. K. Balls (Purdue University) and E. F. Jansen (WRRL).
Ann. Rev. Biochem. 21:1-28, 1952.

*PRINCIPLES AND PROCEDURES IN THE ISOLATION OF ENZYMES. S. Schwimmer and A. B. Pardee (with University of California).
Advances in Enzymology, Vol. 14, pp. 375-409, 1953.

*ENZYMATIC ACTIVITIES IN A MICROBIAL PREPARATION OF GLUCOSE OXIDASE (abstract). S. Schwimmer.
Fed. Proc. 12 (1): 266, Pt. I, March 1953.

EVIDENCE FOR THE PURITY OF SCHARDINGER DEXTRINOGENASE. S. Schwimmer.
Arch. Biochem. and Biophys. 43 (1): 108-17, March, 1953.

COLUMN PROCEDURES FOR THE SALT FRACTIONATION OF ENZYME PREPARATIONS. S. Schwimmer,
Nature 171 (4349): 442-43, March, 1953.

FOOD PROCESSING

- APPARATUS FOR PEELING ONIONS, INCLUDING A CONICAL JET OF GAS. U. S. Patent 2,445,881 to G. T. Hemmeter. Patented July 27, 1948.
- BACTERIOLOGY OF SLIME IN A CITRUS-PROCESSING PLANT, WITH SPECIAL REFERENCE TO COLIFORMS. E. R. Wolford and J. A. Berry.
Food Research 13 (4): 340-346, July-Aug., 1948.
- DRIED EGG POWDER. U. S. Patent 2,445,299 to M. M. Boggs and H. L. Fevold. Patented July 13, 1948.
- FOOD VALUE OF SOYBEAN PROTEIN AS RELATED TO PROCESSING. A. A. Klose, B. Hill, and H. L. Fevold,
Food Tech. 2 (3): 201-206, July, 1948.
- STUDIES ON CLOSTRIDIUM BOTULINUM IN FROZEN PACK VEGETABLES. H. Perry, C. T. Townsend, A. A. Anderson, and J. A. Berry.
Food Tech. 2 (3): 180-190, July, 1948.
- OXYGEN ABSORPTION BY DEHYDRATED WHOLE EGG POWDERS. B. Makower and T. M. Shaw.
Indus. and Engin. Chem. 40 (8): 1433-1437, Aug., 1948.
- USE OF LYOPHILIZATION IN DETERMINATION OF MOISTURE CONTENT OF DEHYDRATED VEGETABLES. B. Makower and E. Nielsen.
Analyt. Chem. 20 (9): 856-858, Sept., 1948.
- SANITATION IN FROZEN FOODS. J. A. Berry.
Frozen Food Indus. 4 (11): 10, 19, Nov., 1948.
- PECTIC ENZYME PREPARATION FORTIFIED WITH PECTINESTERASE. U. S. Patent 2,457,560 to E. F. Jansen and H. Lineweaver. Patented Dec. 28, 1948.
- AIR FLOW THROUGH BEDS OF DEHYDRATED VEGETABLES. O. R. Spaugh.
Food Technol. 2 (1): 33-38, Jan., 1948.
- COMPRESSION AND STORAGE OF DEHYDRATED FOODS. C. A. Magoon (Research Coordinator, Agricultural Research Admin., U.S.D.A., Washington, D.C.).
Food Indus. 20 (3): 384-386, March, 1948.
- *CONCERNING THE MECHANISM OF INTERACTION OF EGG WHITE TRYPSIN INHIBITOR AND TRYPSIN. H. L. Fraenkel-Conrat, R. S. Bean, and H. Lineweaver.
Fed. Proc. 7 (1) part 1:155, March, 1948.
- CONDITION OF ORANGES AS AFFECTING BACTERIAL CONTENT OF FROZEN JUICE WITH EMPHASIS ON COLIFORM ORGANISMS. E. R. Wolford and J. A. Berry.
Food Research 13 (2): 172-178, March-April, 1948.
- ENZYMES OF FRESH HEN EGGS. H. Lineweaver, H. J. Morris, L. Kline, and R. S. Bean.
Arch. Biochem. 16 (3): 443-472, March, 1948.

THE PRODUCTION OF MUSHROOM MYCELIUM (AGARICUS CAMPESTRIS) IN SUBMERGED CULTURE. H. Humfeld.
Science 107 (2780): 373, April, 1948.

*BIOCHEMICAL FACTORS INFLUENCING THE SHELF LIFE OF DRIED WHOLE EGGS AND MEANS FOR THEIR CONTROL. H. D. Lightbody and H. L. Fevold.
Advances in Food Research, New York, Academic Press, 1948, Vol. 1, pp. 149-202.

EXPERIMENTAL COMPRESSION OF DEHYDRATED FOODS.
U. S. Dept. Agr. Misc. Pub. 647, Feb., 1948.

HIGH-FREQUENCY-HEATING CHARACTERISTICS OF VEGETABLE TISSUES DETERMINED FROM ELECTRICAL-CONDUCTIVITY MEASUREMENTS. T. M. Shaw and J. A. Galvin.
Proc. Inst. Radio Engrs. 37 (1): 83-86, Jan., 1949.

HISTOLOGICAL OBSERVATIONS ON THE SEED COATS OF SUCCULENT PEAS.
R. M. Reeve.
Food Research 14 (1): 77-89, Jan.-Feb., 1949.

GROWTH-DEPRESSING FRACTIONS IN RAW LIMA BEANS. A. A. Klose, B. Hill, J. D. Greaves, and H. L. Fevold.
Arch. Biochem. 22 (2): 215-223, June, 1949.

AIC-239, TENTATIVE RECOMMENDATIONS FOR THE TREATMENT OF BERRY BOXES (HALLOCKS) TO REDUCE MOLD GROWTH. E. J. Barta and E. Lowe, June, 1949.

COLD PROCESSED FRUIT SPREAD. Patent No. 2,459,431 to G. Johnson and M. M. Boggs, patented Jan. 18, 1949.

SULFITE DISAPPEARANCE IN DEHYDRATED VEGETABLES DURING STORAGE.
R. R. Legault, C. E. Hendel, W. F. Talburt, and L. B. Rasmussen.
Indus. and Engin. Chem. 41 (7): 1447-1451, July, 1949.

STUDY OF CLARIFICATION METHODS IN THE DETERMINATION OF SUGARS IN WHITE POTATOES. K. T. Williams, E. F. Potter, A. Bevenue, and W. R. Scurzi.
Jour. Assoc. Offic. Agr. Chem. 32 (4): 698-706, Nov., 1949.

AIC-246, PRE-PEELED POTATOES FOR COMMERCIAL USE. R. L. Olson (WVRL) and R. H. Treadway (Eastern Regional Research Laboratory), Aug., 1949.

TREATMENT OF FRUITS TO PREVENT BROWNING. Patent No. 2,475,838 to G. Johnson and D. G. Guadagni, patented July 12, 1949.

PROCESS FOR PASTEURIZATION AND ENZYME INACTIVITY OF FRUITS BY ELECTRONIC HEATING. Patent No. 2,476,251 to T. L. Swenson, patented July 12, 1949.

AIC-253, SIRUP TREATMENT OF APPLE SLICES FOR FREEZING PRESERVATION.
Ann., Sept., 1949.

TREATMENT OF APPLE SLICES FOR FREEZING PRESERVATION. D. G. Guadagni.
Food Technol. 3 (12): 404-408, Dec., 1949.

ENZYMATIC OXIDATION OF PHENOLIC COMPOUNDS IN FROZEN PEACHES. D. G. Guadagni,
D. G. Sorber, and J. S. Wilbur.
Food Technol. 3 (11): 359-364, Nov., 1949.

PROCESS FOR PRESERVING FOODS. Patent No. 2,477,605 to L. B. Howard,
W. D. Ramage, and C. L. Rasmussen, patented Aug. 2, 1949.

QUALITY RETENTION THROUGH DEHYDROFREEZING. R. R. Legault and W. F. Talburt.
Refrig. Engin. 57 (12): 1175-1177, Dec., 1949.

WESTERN LABORATORY PLANS TESTS TO FIND NEW FOOD USES FOR RICE. E. B. Kester.
Rice Jour. 52 (7): 16, July, 1949.

STEAM BLANCHING OF FRESH ROUGH RICE CURBS SPOILAGE BY FATTY ACIDS.
R. L. Roberts, G. R. Van Atta, I. R. Hunter, D. F. Houston, E. B. Kester, and
H. S. Olcott.
Food Indus. 21 (8): 1041, Aug., 1949.

MUSHROOM MYCELIUM PRODUCTION BY SUBMERGED PROPAGATION. H. Humfeld and
T. F. Sugihara.
Food Technol. 3 (11): 355-356, Nov., 1949.

AN IMPROVED HEATED-THERMOCOUPLE ANEMOMETER FOR USE IN AIR-BLAST FREEZERS.
E. Lowe and J. R. Hawes.
Food Technol. 3 (7): 241-243, July, 1949.

A DEFROSTING INDICATOR FOR FROZEN FOODS. A. A. Andersen.
Food Technol. 3 (11): 357-358, Nov., 1949.

*SUBJECTIVE ESTIMATION OF PALATABILITY DIFFERENCES IN FOODS BY LABORATORY
PANELS. M. M. Boggs and H. L. Hanson.
Advances in Food Research, Vol. 2, pp. 219-258, 1949.

ROLE OF FOOD RESEARCH AT THE WESTERN REGIONAL RESEARCH LABORATORY IN FOOD
PROCESSING IN THE WEST. M. J. Copley. Presented before Southern California
Section, Institute of Food Technologists, Los Angeles, Feb. 17, 1950, and
published in I.F.T. Proceedings. Mimeographed.

PRESERVATION OF FOODS WITH ANTIBIOTICS. I. THE COMPLEMENTARY ACTION OF
SUBTILIN AND MILD HEAT. A. A. Andersen and H. D. Michener.
Food Technol. 4 (5): 188-189, May, 1950.

HOW TO TEST YOUR AIR-BLAST FREEZER. E. Lowe, G. S. Smith, and O. H. Spaugh.
Food Indus. 22 (4): 638-641, April, 1950.

ACTIVITY OF WETTING AGENTS--TEMPERATURE EFFECTS. F. H. Lucas and A. H. Brown.
Food Technol. 4 (4): 121-124, April, 1950.

PROTECTIVE PACKAGING WITH MOLTEN THERMOPLASTICS. W. Rabak.
Amer. Management Assoc. Packaging Series 35, 16-20, 1950.

PROCESS OF DRYING FRUIT OR VEGETABLE MATERIALS CONTAINING ADDED METHYL CELLULOSE. Patent 2,496,278 to C. W. Eddy, patented Feb. 7, 1950.

FLASH HEAT. NOW FLUIDS CAN BE STERILIZED AND COOLED IN A SPLIT SECOND. A. H. Brown, M. E. Lazar, T. Wasserman, and W. D. Ramage.
Food Packer 32 (1): 20-21; 32 (2): 34-35, Jan.-Feb., 1951.

MINOR OIL-PRODUCING CROPS OF THE UNITED STATES. E. B. Kester.
Economic Botany 5 (1): 38-59, Jan.-Mar., 1951.

PREPARATION AND PROPERTIES OF SOME ALLYLIC PEROXIDES. T. W. Campbell and G. M. Coppinger.
Jour. Amer. Chem. Soc. 73 (4): 1788-89, April, 1951.

KINETICS OF THE REACTION BETWEEN POTASSIUM t-BUTYLPEROXIDE AND ORGANIC HALIDES. G. M. Coppinger and T. W. Campbell.
Jour. Amer. Chem. Soc. 73 (4): 1789-91, April, 1951.

OXYGEN ABSORPTION APPARATUS FOR MEASURING INDUCTION PERIODS OF FATS. I. R. Hunter.
Jour. Amer. Oil Chem. Soc. 28 (4): 160-61, April, 1951.

THE SPECTROPHOTOMETRIC EXAMINATION OF SOME DERIVATIVES OF PYROGALLIC AND PHLOROGLUCINOL. T. W. Campbell and G. M. Coppinger.
Jour. Amer. Chem. Soc. 73 (6): 2708-12, June, 1951.

DRYING OF FRUIT OR VEGETABLE MATERIALS. Patent No. 2,557,155 to S. I. Strashun. June 19, 1951.

FOOD OR FEED IN A PERIOD OF CHANGE. W. D. Ramage.
U. S. Dept. Agr. Yearbook, 1950-51, pages 95-105.

BASIC METHODS OF PROCESSING FOOD. J. R. Matchett.
U. S. Dept. Agr. Yearbook, pages 111-14, 1950-51.

THE TOOLS THE PHYSICIST USES. C. H. Kunsman.
U. S. Dept. Agr. Yearbook, 1950-51, pages 25-34.

PRODUCTION OF MUSHROOM MYCELIUM. H. Humfeld.
U. S. Dept. Agr. Yearbook, 1950-51, pages 242-45.

SOME OF THE MINOR OIL CROPS. E. B. Kester.
U. S. Dept. Agr. Yearbook, 1950-51, pages 592-98.

MAKING USE OF TONS OF CITRUS WASTE. H. S. Owens, M. K. Veldhuis, and W. D. Maclay.
U. S. Dept. Agr. Yearbook, 1950-51, pages 268-73.

FROTH FLOTATION CLEANING. F. P. Griffiths.
Food Packer 32 (7): 26-27, July, 1951.

RAPID HEAT PROCESSING OF FLUID FOODS BY STEAM INJECTION. A. H. Brown,
M. E. Lazar, T. Wasserman, G. S. Smith, and M. W. Cole.
Indus. and Engin. Chem. 43 (12): 2949-54, Dec., 1951.

DEFROSTING INDICATOR. Patent No. 2,560,537 to A. A. Andersen, July 17, 1951.

FRUIT

- *PRESERVATION OF FRUITS AND VEGETABLES BY FREEZING. D. G. Sorber.
Improving Utah Canning Crops, Proc. 4th Annual School for Canning Crop Growers and Cannery Fieldmen, Jan. 5-6, 1940, Logan, Utah.
- *PRESERVING THE DIETETIC VALUE OF FROZEN FOODS. E. M. Chace,
Jour. Amer. Dietetic Assoc. 16 (1): 34-38, Jan., 1940.
- *DETERMINATION OF AIR IN CITRUS JUICES. H. J. Loeffler,
Indus. and Engin. Chem., Analyt. Ed. 12 (9): 533-4, Sept., 1940.
- *PROCESSING OF ORANGE JUICE. EFFECT OF STORAGE TEMPERATURE ON QUALITY FACTORS OF BOTTLED JUICES. H. J. Loeffler,
Indus. and Engin. Chem. 33 (10): 1308-14, Oct., 1941.
- *MAINTENANCE OF CLOUD IN CITRUS JUICES. H. J. Loeffler,
Proc. Inst. Food Tech. pp. 29-36, 1941.
- CITRUS FRUIT PRODUCTS. E. M. Chace, H. W. von Loesecke, and J. L. Heid.
U. S. Dept. Agr. Circular 577, 1940, revised 1942.
- AIC-35, DETERMINATION OF ASCORBIC ACID IN FRESH, FROZEN, AND DEHYDRATED FOODS. Dec., 1943.
- AIC-40, VELVA FRUIT--A NEW FROZEN FRUIT DESSERT. Rev. March, 1946.
- AIC-46, SELECTED BIBLIOGRAPHY ON FREEZING PRESERVATION OF FRUITS AND VEGETABLES. 1920-1946. Rev. May, 1947.
- AIC-53, HOME PREPARATION OF VELVA FRUIT--A NEW FROZEN FRUIT DESSERT. July, 1944.
- AIC-57, COMMERCIAL PREPARATION AND FREEZING PRESERVATION OF SLICED APPLES. Aug., 1945.
- AIC-120, SANITATION OF FROZEN FOODS. July, 1946.
- AIC-166, CATECHOL TEST FOR FROZEN FRUITS. Dec., 1944.
- FREEZING TO PRESERVE HOME-GROWN FOODS. H. C. Diehl and K. F. Warner.
U. S. Dept. Agr. Circ. No. 709. Aug., 1945.
- *ARE YOUR CARTONS MOISTURE-PROOF? W. Rabak.
West. Canner and Packer 33 (11): 52-55, Oct., 1951.
- *ASCORBIC ACID. RAPID DETERMINATION IN FRESH, FROZEN, OR DEHYDRATED FRUITS AND VEGETABLES. H. J. Loeffler and J. D. Ponting,
Indus. and Engin. Chem., Analyt. Ed., 14 (11): 846-849, Nov., 1942.
- *PRESERVING FRUITS AND VEGETABLES IN FROZEN FOOD LOCKERS. J. A. Berry.
West. Canner and Packer 34 (4): 50-52, 1942.

*FROZEN, SLICED, CRUSHED, AND PUREED FRUITS. D. G. Sorber.
Canner 94 (7): 16-17, 1942:94 (8): 18. 1942.

*THE USE OF FIBROUS SODIUM PECTATE AS A SUBSTITUTE FOR AGAR IN BACTERIOLOGICAL GELS. R. M. McCready, H. S. Owens, and W. D. Maclay.
Science 57 (2523): 428. May, 1943.

PREPARATION OF D-GALACTURONIC ACID FROM PECTIN. E. Rietz and W. D. Maclay.
Jour. Amer. Chem. Soc. 65 (6): 1242, June, 1943.

*PECTIN AS AN EMULSIFYING AGENT. COMPARATIVE EFFICIENCIES OF PECTIN, TRAGACANTH, KERAYA, AND ACACIA. H. Lotzkar and W. D. Maclay.
Indus. and Engin. Chem. 35 (12): 1294-1297, Dec., 1943.

DETERMINATION OF SOLUBLE PECTIN AND PECTIC ACID BY ELECTRODEPOSITION. K. T. Williams and C. M. Johnson.
Indus. and Engin. Chem., Analyt. Ed. 15 (1): 23-25, Jan., 1944.

NEW--NECTAR MADE FROM FRESH PRUNES. C. W. Eddy and M. K. Veldhuis.
Food Indus. 14 (3): 46-47, March, 1942.

EFFECT OF FILTRATION ON APPEARANCE, VISCOSITY, AND ALCOHOL-INSOLUBLE FRACTIONS OF APPLE JUICE. A. M. Neubert.
Food Res. 8 (6): 477-88, Nov.--Dec., 1943.

EFFECT OF CONCENTRATION ON COMPOSITION AND PROPERTIES OF REDILUTED APPLE JUICE. A. M. Neubert.
Fruit Prod. Jour. and Amer. Food Mfr. 23 (6): 166-69, Feb., 1944.

FREESTONE PEACH VARIETIES FOR CANNING IN WASHINGTON. M. K. Veldhuis and A. M. Neubert.
Fruit Prod. Jour. and Amer. Food Mfr. 23 (8): 229-33, Apr., 1944.

EFFECT OF STORAGE ON CANNING QUALITY OF ELBERTA PEACHES. M. K. Veldhuis and A. M. Neubert.
Fruit Prod. Jour. and Amer. Food Mfr. 23 (9): 276-281, May, 1944.

EFFECT OF HARVEST MATURITY ON CANNING QUALITY OF WESTERN-GROWN ELBERTA PEACHES. A. M. Neubert, M. K. Veldhuis, and W. J. Clore.
Fruit Prod. Jour. and Amer. Food Mfr. 23 (10): 292-97, June, 1944.

CLOUDING AND SEDIMENTATION IN CLARIFIED APPLE JUICE. A. M. Neubert and M. K. Veldhuis.
Fruit Prod. Jour. and Amer. Food Mfr. 23 (11): 324-28, July, 1944.

RESEARCH SHOWS EFFECTS OF MATURITY AND STORAGE ON CANNED PACIFIC NW FREESTONES. A. M. Neubert and M. K. Veldhuis.
West. Canner and Packer 36 (9): 23, Aug., 1944.

RIPENING WASHINGTON-GROWN ELBERTA PEACHES FOR CANNING. A. M. Neubert and M. K. Veldhuis.
Fruit Prod. Jour. and Amer. Food Mfr. 23 (12): 357-60, Aug., 1944.

VARIATIONS IN ACIDITY OF CONCORD GRAPE JUICE. D. R. McCormick, M. K. Veldhuis, and J. L. St. John.

Fruit Prod. Jour. and Amer. Food Mfr. 24 (4): 101-02, Dec., 1944.

FACTORS INFLUENCING COLOR OF CANNED FREESTONE PEACHES. A. M. Neubert and G. H. Carter.

West. Canner and Packer 38 (11): 56-59, Oct., 1946.

HARVESTING FREESTONE PEACHES FOR PROCESSING. A. M. Neubert, C. L. Bedford, J. H. Schultz, and G. H. Carter.

Wash. State Hort. Assoc. Proc. 43:187-91, 1947.

*FROZEN FRUITS AVAILABLE. D. G. Sorber.

Ice Cream Field Year Book, 1942.

*EFFECTS OF HEAT SEALING ON WATER-VAPOR PERMEABILITIES OF COATED CELLOPHANES.

W. Rabak and G. L. Dehority.

Modern Packaging 17 (7): 161-163, March, 1944.

*"FONDANT-LIKE" FORMATION ON FRUITS CAUSED BY CRYSTALLIZATION OF SUCROSE.

W. Rabak and H. C. Diehl.

West. Canner and Packer 36 (4):55, April, 1944.

*AN ANALYSIS OF THE FROZEN FRUIT INDUSTRY IN UTAH. D. G. Sorber.

Farm and Home Science 5 (2): 1, June, 1944.

CATECHOL TEST FOR FROZEN FRUITS. J. D. Ponting.

Quick Frozen Foods 7 (5):31, Dec., 1944.

*EXTRACTION OF ASCORBIC ACID IN PLANT MATERIALS. RELATIVE SUITABILITY OF VARIOUS ACIDS. J. D. Ponting.

Indus. and Engin. Chem., Analyt. Ed. 15 (6): 389-391, June, 1943.

DETERMINATION OF SULFUR DIOXIDE IN DEHYDRATED FOODS. A. N. Prater,

C. M. Johnson, M. F. Pool, and G. Mackinney.

Indus. and Engin. Chem., Analyt. Ed. 16 (3): 153-157.

THE RELATION OF THE SULFUR DIOXIDE AND TOTAL SULFUR CONTENTS OF DRIED APRICOTS TO COLOR CHANGE DURING STORAGE. D. G. Sorber.

Fruit Prod. Jour. and Amer. Food Mfr. 23 (8): 234-237, 251. Apr., 1944.

*PROGRESS IN SPRAY DRYING OF FRUITS AND VEGETABLES. J. R. Matchett.

West. Canner and Packer 38 (1): 71-72. Jan., 1946.

DEHYDROFREEZING--NEW WAY OF PRESERVING FOOD. L. B. Howard, and H. Campbell.

Food Indus. 18 (5): 674-676, May, 1946.

*USE OF PECTIN IN PHARMACEUTICAL PASTES AND OINTMENTS. W. D. Maclay, A. D. Shepherd, and H. Lotzkar.

Jour. Amer. Pharm. Assoc. 33 (4): 113-116, April, 1944.

SPECTROGRAPHIC DETERMINATION OF LEAD IN PECTINOUS MATERIALS.

C. R. Jeppesen, E. J. Eastmond, and H. G. Logan.
Jour. Optical Soc. Amer. 34 (6): 313-318, June, 1944. (Abstract, Bul. Amer. Phys. Soc. 18 (4): 6; Phys. Rev. 64 (5-6): 188, 1943.).

*VISCOSITIES OF PECTIN SOLUTIONS. H. S. Owens, H. Lotzkar, R. C. Merrill, and M. Peterson.

Jour. Amer. Chem. Soc. 66 (7): 1178-1182, July, 1944.

ERRORS IN THE ZEISEL METHOXYL VALUES FOR PECTIN DUE TO RETAINED ALCOHOL.

E. F. Jansen, S. W. Waisbrot, and E. Rietz.
Indus. and Engin. Chem. 16 (8): 523-526, Aug., 1944.

XYLITOL ESTERS OF FATTY ACIDS. J. F. Carson and W. D. Maclay.

Jour. Amer. Chem. Soc. 66 (9): 1609-1610, Sept., 1944.

ALKALI-HYDROLYZED PECTINS ARE POTENTIAL INDUSTRIAL PRODUCTS.

R. M. McCready, H. S. Owens, and W. D. Maclay.
Food Indus.: I. 16 (10): 69-71, Oct., 1944; II. 16 (11): 92-94, Nov., 1944.

THE ACYLATION OF PECTIN. J. F. Carson and W. D. Maclay.

Jour. Amer. Chem. Soc. 67 (5): 787-789, May, 1945.

ORIENTED FIBERS OF SODIUM PECTATE. K. J. Palmer and H. Lotzkar.

Jour. Amer. Chem. Soc. 67 (5): 883-884, May, 1945.

ACCELERATION BY ELECTROLYTES OF ALKALI DE-ESTERIFICATION OF PECTIN.

H. Lineweaver.
Jour. Amer. Chem. Soc. 67 (8): 1292-1293, Aug., 1945.

1,4-ANHYDRO-D,L-XYLITOL. J. F. Carson and W. D. Maclay.

Jour. Amer. Chem. Soc. 67 (10): 1808-1810, Oct., 1945.

INFLUENCE OF METHOXYL CONTENT OF PECTIC SUBSTANCES ON THE ACTION OF POLYGALACTURONASE. E. F. Jansen and L. R. MacDonnell.

Arch. Biochem. 8 (1): 97-112, Oct., 1945.

SIMULTANEOUS ACTIONS OF POLYGALACTURONASE AND PECTINESTERASE ON PECTIN.

E. F. Jansen, L. R. MacDonnell, and R. Jang.
Arch. Biochem. 8 (1): 113-118, Oct., 1945.

CONFIGURATION OF THE PYRANOSE RINGS IN POLYSACCHARIDES. K. J. Palmer and M. B. Hartzog.

Jour. Amer. Chem. Soc. 67 (10): 1865-1866, Oct., 1945.

INFLUENCE OF METHOD OF DE-ESTERIFICATION ON THE VISCOSITY AND ACID BEHAVIOR OF PECTINIC ACID SOLUTIONS. T. H. Schultz, H. Lotzkar, H. S. Owens and W. D. Maclay.

Jour. Phys. Chem. 49 (6): 554-563, Nov., 1945.

*TRENDS IN FREEZING PRESERVATION OF FOODS. V. D. Greaves and M. M. Boggs,
Jour. Home Econ. 37 (1): 23-26, Jan., 1945.

*THE PROTECTIVE PACKAGING OF FROZEN FOODS. W. Rabak.
Refrig. Engin. 48 (5): Nov., 1944; Good Packaging 6 (2): 21, Feb., 1945.

*IMPACT--EFFECT ON MOISTURE BARRIERS AT LOW TEMPERATURE. W. Rabak and
J. B. Stark.
Modern Packaging 18 (8): 137-139, April, 1945.

PROPIONATES CONTROL MICROBIAL GROWTH IN FRUITS, VEGETABLES. E. R. Wolford
and A. A. Anderson.
Food Indus. 17 (6): 622-624, June, 1945.

DETERMINATION OF SULFUR DIOXIDE IN FRUITS. J. D. Ponting and G. Johnson.
Indus. and Engin. Chem., Analyt. Ed. 17 (11): 682-686, Nov., 1945.

RETENTION OF ASCORBIC ACID IN STRAWBERRIES DURING PROCESSING, FROZEN
STORAGE, AND MANUFACTURE OF VELVA FRUIT. H. J. Loeffler.
Food Res. 11 (1): 69-83, Jan., Feb., 1946.

SEALING TEMPERATURE AND WVP--A CORRELATION IN EFFECTIVENESS OF WAXED PAPERS.
W. Rabak and J. B. Stark.
Modern Packaging 19 (8): 157-160, April, 1946.

PRACTICAL EXPERIMENTS DEMONSTRATE PROTECTIVE VALUE OF DOUBLE WRAP.
W. Rabak and J. B. Stark.
West. Canner and Packer 38 (11): 74-75, Oct., 1946; Food Indus. 18 (11):
1680-1691, Nov., 1946.

*HOW JELLIED CRANBERRY SAUCE IS PRESERVED BY FREEZING. M. M. Boggs and
G. Johnson.
Food Indus. 19 (8): 1067-1069, Aug., 1947.

*NEW FRESH-FRUIT SPREADS PRESERVED BY FREEZING. G. Johnson and M. M. Boggs.
Food Indus. 9 (11): 1491-1494, Nov., 1947.

PRESERVATION OF FRUITS AND VEGETABLES BY COMMERCIAL DEHYDRATION.
U. S. Dept. Agr. Circ. 619, Feb., 1942.

COMMERCIAL DEHYDRATION OF VEGETABLES AND FRUITS IN WARTIME.
U. S. Dept. Agr. Misc. Pub. 524, Sept., 1943.

THE THERMAL DEGRADATION OF PECTIN. R. C. Merrill and M. Weeks.
Jour. Amer. Chem. Soc. 67 (12): 2244-2247, Dec., 1945.

AN X-RAY DIFFRACTION INVESTIGATION OF SODIUM PECTATE. K. J. Palmer and
M. P. Hartzog.
Jour. Amer. Chem. Soc. 67 (12): 2122-2127, Dec., 1945.

KINETICS OF THE DEBSTERIFICATION OF PECTIN. R. C. Merrill and M. Weeks.

Jour. Phys. Chem. 50 (2): 75-87, March, 1946.

EFFECT OF SALTS ON THE VISCOSITY OF PECTINIC ACID SOLUTIONS. H. Lotzkar, T. H. Schultz, H. S. Owens, and W. D. Maclay.

Jour. Phys. Chem. 50 (3): 200-210, May, 1946.

DETERMINATION OF URONIC ACIDS. R. M. McCready, H. A. Swenson, and W. D. Maclay.

Indus. and Engin. Chem., Analyt. Ed. 18 (5): 290-291, May, 1946.

THE ACYLATION OF POLYURONIDES WITH FORMAMIDE AS A DISPERSING AGENT.

J. F. Carson and W. D. Maclay.

Jour. Amer. Chem. Soc. 68 (6): 1015-1017, June, 1946.

EFFECT OF METHOXYL CONTENT OF PECTIN ON THE PROPERTIES OF HIGH-SOLIDS GELS. H. S. Owens and W. D. Maclay.

Jour. Colloid Science 1 (4): 313-326, July, 1946.

SHAPE AND SIZE OF PECTINIC ACID MOLECULES DEDUCED FROM VISCOMETRIC MEASUREMENTS. H. S. Owens, H. Lotzkar, T. H. Schultz, and W. D. Maclay.

Jour. Amer. Chem. Soc. 68 (8): 628-632, Aug., 1946.

ESTERIFICATION OF GALACTURONIC ACID AND POLYURONIDES WITH METHANOL-HYDROGEN CHLORIDE. E. F. Jansen and R. Jang.

Jour. Amer. Chem. Soc. 68 (8): 1475-1477, Aug., 1946.

ACID ISOLATION OF LOW-ESTER PECTINIC ACIDS. R. M. McCready, H. S. Owens, A. D. Shepherd, and W. D. Maclay.

Indus. and Engin. Chem. 38 (12): 1254-1265, Dec., 1946.

*AN X-RAY DIFFRACTION INVESTIGATION OF PECTINIC AND PECTIC ACIDS.

K. J. Palmer, R. C. Merrill, H. S. Owens, and M. Pallantyne.

Jour. Phys. and Colloid Chemistry. 51 (3): 710-720, May, 1947.

X-RAY AND MOISTURE EQUILIBRIUM INVESTIGATION OF SODIUM PECTATE.

K. J. Palmer, T. M. Shaw, and M. Ballantyne.

Jour. Polymer Science 2 (3): 318-328, June, 1947.

*USE OF POLYMETAPHOSPHATES AND POLYPHOSPHATES IN THE EXTRACTION OF PECTIN AND PECTINIC ACIDS FROM CITRUS PEEL. R. M. McCready, A. D. Shepherd, and W. D. Maclay.

Fruit Prod. Jour. and Amer. Food Mfr. 27 (2): 36-39, Oct., 1947.

AIC-14 RECOVERY OF TARTRATES FROM GRAPE WASTES. Aug., 1943; revised Dec., 1946.

*TARTRATES FROM GRAPE WASTES. USE OF ION EXCHANGERS IN ACID-CARBONATE CYCLE. J. R. Matchett, R. R. Legault, C. C. Nimmo, and G. K. Notter.
Indus. and Engin. Chem. 36 (9): 851-857, Sept., 1944.

- DETERMINATION OF FLAVANONES IN CITRUS FRUITS. W. B. Davis.
Analyt. Chem. 19 (7): 476-478, 1947.
- RAPID DISSOLVED OXYGEN TEST FOR FRESH CITRUS JUICES. J. R. Lindquist.
Food Indus. 19 (2): 182-3, 1947.
- NEW FROZEN PUREES FROM CITRUS FRUITS. E. A. Beavens, AIC-278, U. S. Dept.
Agr., August, 1949.
- *THE CHEMISTRY OF FRUIT AND VEGETABLE FLAVORS. J. G. Kirchner.
Advances in Food Research, Vol. 2, pp. 259-290, Academic Press, Inc., New York,
1949.
- THE PRESENCE OF HYDROGEN SULFIDE IN CITRUS JUICES. J. G. Kirchner,
R. G. Rice, J. M. Miller, and G. J. Keller.
Arch. Biochem. 25 (1): 231-232, Jan., 1950.
- CHROMATOGRAPHY ON TREATED FILTER PAPER. J. G. Kirchner and G. J. Keller.
Communication to the Editor, Jour. Amer. Chem. Soc. 72 (4): 1867, April, 1950.
- PRELIMINARY STUDIES ON DEBITTERING NAVEL ORANGE PRODUCTS. R. J. McColloch.
Calif. Citrograph 35 (7): 290, May, 1950.
- VITAMIN C CONTENT OF WALNUTS (PERSIAN) DURING GROWTH AND DEVELOPMENT.
A. A. Klose, J. Peat, and H. L. Fevold.
Plant Physiol. 23 (1): 133-141, Jan., 1948.
- TEST PEAR CANNERY WASTE FOR BY-PRODUCT VALUES. E. F. Potter, A. Bevenue,
and E. A. McComb.
West. Canner and Packer 40 (4): 56, April, 1948.
- LOW-METHOXYL PECTINS AND PROCESS FOR THEIR PREPARATION. Patent No. 2,478,170
to W. D. Maclay and R. M. McCready, patented Aug. 9, 1949.
- EQUILIBRIUM MOISTURE AND X-RAY DIFFRACTION INVESTIGATIONS OF PECTINIC AND
PECTIC ACIDS. K. J. Palmer, R. C. Merrill, and M. Ballantyne.
Jour. Amer. Chem. Soc. 70 (2): 570-577, Feb., 1948.
- PECTINATE FILMS. T. H. Schultz, H. S. Owens, and W. D. Maclay.
Jour. Colloid Science 3 (1): 53-62, Feb., 1948.
- PECTIC MATERIALS AND METHOD OF PREPARING SAME. U. S. Patent No. 2,444,266 to
H. S. Owens and W. D. Maclay. Patented June 29, 1948.
- DISTRIBUTION OF MOLECULAR WEIGHTS OF PECTIN PROPIONATES. H. S. Owens,
J. C. Miers, and W. D. Maclay.
Jour. Colloid Science 3 (4): 277-291, Aug., 1948.
- PROCESS OF ISOLATING LOW-METHOXYL PECTINIC ACIDS. U. S. Patent 2,448,818 to
R. M. McCready, H. S. Owens, and W. D. Maclay. Patented Sept. 7, 1948.

PRODUCTION OF LOW-METHOXYL PECTINIC ACIDS FROM ALUMINUM-PECTIN COMPOSITIONS. U. S. Patent 2,457,577 to W. D. Maclay, A. D. Sheperd, R. M. McCready, and R. P. Graham. Patented Dec. 28, 1948.

SPECIFICITY AND PURIFICATION OF POLYGALACTURONASE. H. Lineweaver, R. Jang, and E. F. Jansen.
Arch. Biochem. 20 (1): 137-152, Jan., 1949.

*THE MINIMUM SIZE FOR THE STRUCTURAL UNIT OF PECTIN. E. F. Jansen.
Arch. Biochem. 21 (1): 149-157, March, 1949.

GELATION CHARACTERISTICS OF ACID-PRECIPIATED PECTINATES. H. S. Owens, R. M. McCready, and W. D. Maclay.
Food Technol. 3 (3): 177-82, March, 1949.

*TARTRATES FROM GRAPE WASTES. USE OF ANION EXCHANGERS IN A CHLORIDE-TARTRATE CYCLE. R. R. Legault, C. C. Nimmo, C. E. Hendel, and G. K. Notter.
Indus. and Engin. Chem., 41 (3): 466-471, March, 1949.

PRODUCING YEAST FROM PROCESSING WASTES. W. D. Ramage and J. H. Thompson.
Food Packer 30 (6): 33, 44-49, May, 1949.

AIC-263, COMMERCIAL FRESH PRUNE PRODUCTS--TECHNICAL FEASIBILITY.
Processing Studies: L. H. Walker, J. D. Ponting, and W. F. Talburt.
Probable Costs: C. L. Rasmussen, May, 1950.

AIC-270, APPLICATION OF WAX TREATMENT TO BERRY BOXES (HALLOCKS) TO CONTROL MOLDS. E. J. Barta and E. Lowe, April, 1950.

TEXTURE PROBLEMS IN RASPBERRY CANNING. W. F. Talburt, C. C. Nimmo, M. J. Powers, and C. D. Schwartz.
West. Canner and Packer 42 (6): 16, June, 1950.

LABORATORY STUDIES ON FACTORS AFFECTING LEACHING LOSSES DURING THE PROCESSING OF APPLES. A. M. Mylne and C. G. Seegmiller.
Food Technol. 4 (2): 43-46, Feb., 1950.

A METHOD FOR DETERMINATION OF CALCIUM IN APPLE FIRING BATHS.
K. T. Williams and A. Bevenue.
Fruit Prod. Jour. 29 (5): 136-137, Jan., 1950.

BACTERIOLOGICAL STUDIES ON COMMERCIALY PREPARED FROZEN ORANGE JUICE STORED AT -10° F. E. R. Wolford.
Food Technol. 4 (6): 241-256, June, 1950.

SUGARS OF CITRUS JUICES. R. M. McCready, E. D. Walter, and W. D. Maclay.
Food Technol. 4 (1): 19-20, Jan., 1950.

GELATION PROPERTIES OF PARTIALLY ACETYLATED PECTINS. E. L. Fippen, R. M. McCready, and H. S. Owens.
Jour. Amer. Chem. Soc. 72 (2): 813-816, Feb., 1950.

THE STRUCTURE OF (I) SOME PECTIN ESTERS AND (II) GUAR GALACTOMANNAN. K. J. Palmer and M. Ballantyne.
Jour. Amer. Chem. Soc. 72 (2): 736-741, Feb., 1950.

LOW-METHOXYL POLYVALENT METAL PECTINATE FIBERS. Patent No. 2,495,757 to H. S. Owens and H. Lotzkar, patented Jan. 31, 1950.

PROCESS OF NEUTRALIZING PECTINIC ACID. Patent No. 2,495,796 to H. S. Owens, R. M. McCready, and W. D. Maclay, patented Jan. 31, 1950.

ISOLATION OF LOW-METHOXYL PECTINS. Patent No. 2,496,306 to H. S. Owens, R. M. McCready, and W. D. Maclay, patented Feb. 7, 1950.

ACID LEACHING OF PECTINOUS MATERIALS. Patent No. 2,502,477 to H. S. Owens, patented April 4, 1950.

NEUTRALIZATION OF PECTINIC ACIDS WITH SODIUM BICARBONATE. Patent No. 2,503,258 to R. P. Graham and A. D. Shepherd, patented April 11, 1950.

AIC-283, PREPARATION OF FIB POWDER. J. E. Brekke and W. F. Talburt, July, 1950.

PROGRESS IN PROCESSING PEAR CANNING WASTE. A. H. Brown, W. D. Ramage, and H. S. Owens,
Food Packer 31 (7): 30-31, July, 1950; second part published under title POMACE AND MOLASSES FROM PEAR WASTE--\$2.50 A TON, 31(8):50, 52, Aug., 1950.

REFINE PEAR CANNING WASTE FOR USE AS SYRUP BASE. A. M. Neubert, D. W. Graham, O. E. Olson, and C. L. Beardsley (Laboratory of Fruit and Vegetable Products, Pullman, Wash., in cooperation with Apple Growers Assoc., Hood River, Oregon).
Food Indus. 22 (9): 1545-46, Sept., 1950.

DETERMINATION OF LEVULOSE IN FRUIT--A POLAROGRAPHIC METHOD. K. T. Williams, E. A. McComb, and E. F. Potter.
Analyt. Chem. 22 (8): 1031-33, Aug., 1950.

ADAPTATION OF THE TENDEROMETER FOR THE QUANTITATIVE DETERMINATION OF FIRMNESS IN CALCIUM-TREATED APPLE SLICES. D. G. Guadagni.
Food Technol. 4 (8): 319-21, Aug., 1950.

THE NITROGENOUS CONSTITUENTS OF CITRUS FRUIT JUICES. L. B. Rockland, J. C. Underwood, and E. A. Beavens (Laboratory of Fruit and Vegetable Chemistry, Pasadena, Calif.).
Calif. Citrograph 35 (11): 490-92, Sept., 1950.

PREVENTION OF SUCROSE HYDRATE FORMATION IN COLD PROCESSED FROZEN FRUIT SPREADS. J. E. Brekke and W. F. Talburt.
Food Technol. 4 (10): 383-86, Oct., 1950.

DEHYDROFROZEN APPLES. W. F. Talburt, L. H. Walker, and M. J. Powers.
Food Technol. 4 (12): 496-98, Dec., 1950.

*PROCESSING CITRUS WASTES. W. D. Maclay.
Canner 111 (1): 13, 22, July 8, 1950.

*WASTE UTILIZATION. W. D. Ramage.
Canner 111 (1): 11-13, July 8, 1950.

THE SPECIFICITY OF PECTINESTERASES FROM SEVERAL SOURCES WITH SOME NOTES
ON PURIFICATION OF ORANGE PECTINESTERASE. L. R. MacDonnell, R. Jang,
E. F. Jansen, and H. Lineweaver.
Arch. Biochem. 28 (2): 260-73, Sept., 1950.

PERMEABILITY OF PECTINATE FILMS TO WATER VAPOR. T. H. Schultz, J. C.
Miers, H. S. Owens, and W. D. Maclay.
Jour. Phys. and Colloid Chem. 53 (9): 1320-1330, Dec., 1949.

DETERMINATION OF ACETYL IN PECTIN. E. L. Phippen, R. M. McCready, and
H. S. Owens.
Analyt. Chem. 22 (11): 1457-58, Nov., 1950.

COATING OF FOODS WITH PECTINATE FILMS. Patent No. 2,517,595, H. S. Owens
and T. H. Schultz, Aug. 8, 1950.

POLYGALACTURONIDE ALKYLAMIDES. Patent No. 2,520,123, to J. F. Carson,
Aug. 29, 1950.

ISOLATION OF PECTINIC ACIDS. Patent No. 2,522,534, to H. S. Owens and
H. Lotzkar, Sept. 19, 1950.

AIC-293, FROZEN APPLE-JUICE CONCENTRATE: APPLICATION OF LABORATORY DATA
TO PROSPECTIVE COMMERCIAL OPERATIONS. V. F. Kaufman, C. C. Nimmo, and
L. H. Walker, Nov., 1950.

COSTS AND METHODS FOR PIE STOCK APPLES. V. F. Kaufman,
Food Engin. 23 (12): 97-105, Dec., 1951.

THE MONOFLUOROCATECHOLS. J. Corse and L. L. Ingraham.
Jour. Organic Chem. 16 (9): 1345-48, Sept., 1951.

ENZYMATIC BROWNING OF FRUITS. I. AUTOXIDATION OF CHLOROGENIC ACID.
L. L. Ingraham and J. Corse.
Jour. Amer. Chem. Soc. 73 (12): 5550-53, Dec., 1951.

ENZYMATIC BROWNING OF FRUITS. II. DISSOCIATION CONSTANTS OF SUBSTI-
TUTED CATECHOLS. J. Corse and L. L. Ingraham.
Jour. Amer. Chem. Soc. 73 (12): 5706-7, Dec., 1951.

TREATMENT OF BERRY BOYES (HALLOCKS) TO REDUCE MOLD GROWTH. E. J. Barta,
E. R. Wolford, and E. Lowe.
Food Technol. 5 (12): 512-17, Dec., 1951.

- A LABORATORY-SCALE CONTINUOUS VACUUM FLASH EVAPORATOR. K. P. Dimick and B. Makower.
Food Technol. 5 (12): 517-20, Dec., 1951.
- ENZYME-CATALYZED OXIDATIVE BROWNING OF FRUIT PRODUCTS. M. A. Joslyn and J. D. Ponting.
Advances in Food Research, Vol. III, pp. 1-44, 1951 (with University of California.)
- NITROGENOUS CONSTITUENTS OF CITRUS FRUIT JUICES. L. B. Rockland, J. C. Underwood, and E. A. Beavens.
Calif. Citrograph 35 (11): 490-492, Sept., 1950.
- PROCESSING AND PACKAGING OF DATES. I. A NEW METHOD OF CANNING AND PASTEURIZING DEGLET NOOR DATES. B. W. Nielsen, R. J. McColloch, and E. A. Beavens.
Food Technol. 4 (5): 232-237, June, 1950.
- A NEW FROZEN AVOCADO PRODUCT. R. M. McColloch, B. W. Nielsen, and E. A. Beavens,
AIC-305, April, 1951.
- WHAT GIVES FRUIT A FLAVOR? J. G. Kirchner.
U. S. Dept. Agr. Yearbook for 1950-1951, Crops in Peace and War, pp. 251-255.
- USE OF ETHYLENE IN HARVESTING THE PERSIAN WALNUT (JUGLANS REGIA) IN CALIFORNIA.
D. G. Sorber and M. H. Kimball.
U. S. Dept. of Agriculture Technical Bulletin No. 996, August, 1950,
(with University of California).
- FLAVOR FORTIFICATION OF CALIFORNIA FROZEN ORANGE CONCENTRATE. R. G. Rice,
G. J. Keller, and E. A. Beavens.
Food Technol. 6 (1): 35-39, Jan., 1952.
- PREPARATION OF TERPENELESS ESSENTIAL OILS. A CHROMATOGRAPHIC PROCESS.
J. G. Kirchner and J. M. Miller.
Indus. and Engin. Chem. 44 (2): 318-21, Feb., 1952.
- FACTORS INFLUENCING THE QUALITY OF TOMATO PRODUCTS. I. SURFACE-LOCALIZED PECTIC ENZYMES INACTIVATED BY BLANCHING. R. J. McColloch, G. J. Keller, and E. A. Beavens.
Food Technol. 6 (6): 197-99, June, 1952.
- DETERMINATION OF PECTIC SUBSTANCES AND PECTIC ENZYMES IN CITRUS AND TOMATO PRODUCTS. R. J. McColloch, AIC-337, June, 1952.
- PRODUCTION AND FOOD USES OF FRUIT. R. R. Legault and C. L. Rasmussen.
U. S. Dept. Agr. Yearbook, 1950-51, pages 247-50.
- PRESERVATION OF FRUITS BY FREEZING. W. Rabak.
U. S. Dept. Agr. Yearbook, 1950-51, pages 277-80.

THE OLDEST WAY TO STORE FRUIT. W. Rabak.
U. S. Dept. Agr. Yearbook, 1950-51, pages 275-76.

DERIVATIVES OF D-GALACTURONIC ACID-1-PHOSPHATE. E. L. Phippen and R. M. McCready.
Jour. Org. Chem. 16 (2): 262-68, Feb., 1951.

POLYVALENT METAL PECTINATE FILMS AND PROCESS OF PRODUCING SAME.
Patent No. 2,542,052 to H. S. Owens and T. H. Schultz, Feb. 20, 1951.

EXTRACTION OF CITRUS PEEL. Patent No. 2,548,895 to R. P. Graham and A. D. Shepherd, April 17, 1951.

METHOD FOR OBTAINING PECTINIC ACIDS OF LOW METHYL ESTER CONTENT IN CONCENTRATED FORM. Patent No. 2,550,705 to W. D. Maclay, A. D. Shepherd, R. M. McCready, and R. P. Graham, May 1, 1951.

DETERMINATION OF CITRUS PECTIC SUBSTANCES BY OPTICAL ROTATION.
R. M. McCready, A. D. Shepherd, H. A. Swenson, R. F. Erlandsen, and W. D. Maclay.
Analyt. Chem. 23 (7): 975-77, July, 1951.

NEW, QUICK, COLD-WATER DESSERT MIX. A. D. Shepherd, R. M. McCready, and H. S. Owens.
Food Engin. 23 (7): 44-45, July, 1951.

APPARATUS FOR SPRAY COATING PARTICLES. Patent No. 2,576,952 to E. Lowe and H. A. Swenson, Dec. 4, 1951.

RAPID PREPARATION OF THICK SECTIONS OF FLESHY PLANT TISSUES. R. M. Reeve,
Stain Technol. 27 (1): 29-35, Jan., 1952.

INFLUENCE OF STORAGE CONDITIONS ON FROZEN AND CANNED APPLE JUICE CONCENTRATES. C. C. Nimmo, L. H. Walker, and V. S. Seamans.
Food Technol. 6 (1): 31-35, Jan., 1952.

ADVANCED FRUIT WASTE RECOVERY WILL ROLL DOLLARS IN--NOT OUT. R. P. Graham, A. D. Shepherd, A. H. Brown, and W. D. Ramage.
Food Engin. 24 (2): 82-83, 151-53, Feb., 1952.

NEW APPLE SHERBET FLAVOR. D. G. Guadagni, L. H. Walker, W. F. Talburt, and R. Farris (with Borden Dairy Delivery Co.).
Ice Cream Field 59 (3): 26, March, 1952.

ENZYMATIC BROWNING OF FRUITS. III. KINETICS OF THE REACTION INACTIVATION OF POLYPHENOXIDASE. L. L. Ingraham, J. Corse, and B. Makower.
Jour. Amer. Chem. Soc. 74 (10): 2623-26, May, 1952.

CORRELATION OF O-H STRETCHING FREQUENCIES IN PHENOLS AND CATECHOLS WITH CHEMICAL REACTIVITIES. L. L. Ingraham, J. Corse, G. F. Bailey, and F. Stitt.
Jour. Amer. Chem. Soc. 74 (9): 2297-99, May, 1952.

*THE REACTION INACTIVATION OF POLYPHENOLOXIDASE. L. L. Ingraham.
Vortex 13 (5): 220,222, May, 1952.

AIC-340, METHODS USED AT WESTERN REGIONAL RESEARCH LABORATORY FOR EXTRACTION AND ANALYSIS OF PECTIC MATERIALS. H. S. Owens, R. M. McCready, A. D. Shepherd, T. H. Schultz, E. L. Pippen, H. A. Swenson, J. C. Miers, R. F. Erlandsen, and W. D. Maclay. June, 1952.

PREPARATION AND STORAGE OF AUTOCLAVED PECTIN SOLUTIONS. T. H. Schultz, H. Lotzkar, H. S. Owens, and W. D. Maclay.
Jour. Amer. Pharm. Assoc. 41 (5): 251-57, May, 1952.

ACYLATION OF POLYSACCHARIDES IN FORMAMIDE. Patent No. 2,589, 226 to J. F. Carson, March 18, 1952.

NEW MOISTURE TEST GIVES FASTER RESULTS. E. F. Potter.
Food Indus. 23 (1): 85, 190, Jan., 1951.

PREVENTION OF THE GROWTH OF SUCROSE HYDRATES IN SUCROSE SIRUPS. F. E. Young, F. T. Jones, and H. J. Lewis.
Food Res. 16 (1): 20-29, Jan.-Feb., 1951.

COMPOSITION OF RED RASPBERRIES, INCLUDING PECTIN CHARACTERIZATION. L. R. Leinbach, C. G. Seegmiller, and J. S. Wilbur,
Food Technol. 5 (2): 51-54, Feb., 1951.

EXPERIMENTAL FALLING FILM EVAPORATOR FOR PREPARATION OF JUICE AND PUREE CONCENTRATES AT LOW TEMPERATURE. L. H. Walker and D. C. Patterson.
Indus. and Engin. Chem. 43 (2): 534-36, Feb., 1951.

PREPARATION OF FROZEN APPLE JUICE CONCENTRATE. L. H. Walker, C. C. Nimmo, and D. C. Patterson.
Food Technol. 5 (4): 148-51, April, 1951.

HEAT INACTIVATION OF POLYPHENOLASE IN FRUIT PUREES. K. P. Dimick, J. D. Ponting, and B. Makower.
Food Technol. 5 (6): 237-41, June, 1951.

SUCROSE POLYHYDRATE GLAZING OF FRUIT. Patent No. 2,542,068 to F. E. Young and F. T. Jones, Feb. 20, 1951.

CYSTEINE AND GLUTATHIONE IN ORANGE JUICE. E. F. Jansen and R. Jang.
Arch. Biochem. and Biophys. 40 (2): 358-63, Oct., 1952.

AIC-343, DOUBLE-DRUM DEJUICING PRESS. R. P. Graham, A. H. Brown, and W. D. Ramage, Oct., 1952.

A LABORATORY CONTINUOUS DISTILLATION COLUMN FOR CONCENTRATION OF AQUEOUS SOLUTIONS OF VOLATILE FLAVORS. K. P. Dimick and M. J. Simone.
Indus. and Engin. Chem. 44 (10): 2487-90, Oct., 1952.

COLORIMETRIC DETERMINATION OF PECTIC SUBSTANCES. E. A. McComb and R. M. McCready.

Analyt. Chem. 24 (10): 1630-32, Oct., 1952.

PREPARATION AND EVALUATION OF DRIED CITRUS PEEL AS A PECTIN SOURCE MATERIAL. A. D. Shepherd and R. P. Graham.

Food Technol. 6 (11): 411-13, Nov., 1952.

EXTRACTION AND DETERMINATION OF TOTAL PECTIC MATERIALS IN FRUITS.

R. M. McCready and E. A. McComb.

Analyt. Chem. 24 (12): 1986-88, Dec., 1952.

METHOD OF COATING FOODS WITH PECTINATE OR PECTATE FILMS. Patent No. 2,611,708 to H. S. Owens and T. H. Schultz, Sept. 23, 1952.

SEPARATION OF PEAR WASTE INTO ITS LIQUID AND SOLID COMPONENTS. Patent No. 2,614,913 to R. P. Graham, J. H. Thompson, and A. D. Shepherd, Oct. 21, 1952.

AIC-353, STUDIES ON REMOVAL OF THRIPS FROM CANEBERRIES INTENDED FOR PROCESSING. J. E. Brekke, C. C. Nimmo, H. A. Swenson, C. E. Samuels, and J. R. Brock (with Oregon Agricultural Experiment Station, Corvallis) Feb., 1953, mimeographed.

EFFECT OF GROWING AREA ON TANNIN AND ITS RELATION TO ASTRINGENCY IN FROZEN ELBERTA PEACHES. D. G. Guadagni and C. C. Nimmo.

Food Technol. 7 (2): 59-61, Feb. 1953.

WRRL DEVELOPS TECHNIQUES FOR MAKING PUFFED POWDER FROM JUICE.

S. I. Strashun and W. F. Talburt.

Food Engin. 25 (3): 59-60, March 1953.

*PREPARATION AND PROPERTIES OF PHOSPHORIBOISOMERASE (Abstract).

B. Axelrod and R. Jang.

Fed. Proc. 12 (1), pt. I, 172-73, March 1953.

THE METABOLISM OF HEXOSE AND PENTOSE PHOSPHATES IN HIGHER PLANTS.

B. Axelrod, R. S. Bandurski, C. M. Greiner, and R. Jang (with California Institute of Technology.)

Jour. Biol. Chem. 202 (2): 619-34, June, 1953.

OPTICAL AND CRYSTALLOGRAPHIC PROPERTIES OF D-FRUCTOSE HEMIHYDRATE.

F. T. Jones, F. E. Young, and D. R. Black.

Analyt. Chem. 25 (4): 649, April, 1953.

CAROTENOIDS, APPLICATION OF COUNTERCURRENT DISTRIBUTION TO VALENCIA ORANGE JUICE CAROTENOIDS. A. L. Curl.

Jour. Agr. and Food Chem. 1 (6): 456-60, June 1953.

*FROZEN FRUIT JUICE CONCENTRATES. E. G. Hellier, H. C. Weingartner, M. K. Veldhuis, G. E. Felton, and R. R. Legault. (The last-named author was employed at Western Regional Research Laboratory during preparation of this chapter.)

Chapter 8, Refrigerating Data Book, Applications Volume, 1952, published by American Society of Refrigerating Engineers, New York City.

*PROCESS DEVELOPMENT STUDIES ON UTILIZATION OF FRUIT CANNERY WASTES.

W. D. Ramage,

Proc. Pacific Northwest Industrial Waste Conference (1952), Institute of Technology, State College of Washington, Pullman.

EFFECT OF DEGREE OF ESTERIFICATION ON VISCOSITY AND GELATION BEHAVIOR OF PECTIN. E. L. Pippen, T. H. Schultz, and H. S. Owens.

Jour. Colloid Sci. 8 (1): 97, Feb., 1953.

PECTINATE AND PECTATE COATINGS. I. GENERAL REQUIREMENTS AND PROCEDURES.

J. C. Miers, H. A. Swenson, T. H. Schultz, and H. S. Owens.

Food Technol. 7 (6): 229-31, June 1953.

PECTINATE AND PECTATE COATINGS. II. APPLICATION TO NUTS AND FRUIT PRODUCTS.

H. A. Swenson, J. C. Miers, T. H. Schultz, and H. S. Owens.

Food Technol. 7 (6): 232-35, June, 1953.

PROCESSING OF HEAT SENSITIVE FLUIDS. Patent No. 2,625,488, to T.

Wasserman and M. E. Lazar, Jan. 13, 1953.

APPARATUS AND PROCESS FOR HEATING FLUIDS, PARTICULARLY FOODSTUFFS. Patent No. 2,636,430, to A. H. Brown, P. W. Kilpatrick, and M. E. Lazar, April 28, 1953.

PROCESS OF COATING NUTS AND THE RESULTING PRODUCT. Patent No. 2,631,938,

to J. C. Miers and H. S. Owens, March 17, 1953.

NITROGENOUS CONSTITUENTS IN CITRUS FRUITS. I. SOME FREE AMINO ACIDS IN CITRUS JUICES DETERMINED BY SMALL-SCALE FILTER-PAPER CHROMATOGRAPHY.

J. C. Underwood and L. B. Rockland.

Food Res. 18 (1): 17-29, Jan.-Feb., 1953.

CITRUS FLAVORING, VOLATILE WATER-SOLUBLE CONSTITUENTS OF GRAPEFRUIT JUICE.

J. G. Kirchner, J. M. Miller, R. G. Rice, G. J. Keller, and M. M. Fox.

Jour. Agr. and Food Chem. 1 (7): 510-12, June, 1953.

CITRUS FLAVORING, VOLATILE OIL CONSTITUENTS OF GRAPEFRUIT JUICE.

J. G. Kirchner and J. M. Miller.

Jour. Agr. and Food Chem. 1 (7): 512-18, June, 1953.

FROZEN PUREES FROM CITRUS FRUITS. E. A. Beavens.

Researchment Achievement Sheet 158 (G), Agr. Research Admin., U. S. Dept. of Agr., March, 1953.

A LOW TEMPERATURE CONCENTRATED TOMATO JUICE. G. J. Keller, R. G. Rice, and R. J. McCulloch.

West. Canner and Packer 44 (9): 26, 28, 30, Aug., 1952.

SOME IMPROVEMENTS IN CHROMATOGRAPHIC TECHNIQUES FOR TERPENES.

J. M. Miller and J. G. Kirchner.

Analyt. Chem. 24 (9): 1480-82, Sept., 1952.

DETERMINATION OF CYSTEINE AND GLUTATHIONE IN CITRUS JUICES BY FILTER PAPER CHROMATOGRAPHY, J. M. Miller and L. B. Rockland.

Arch. Biochem. and Biophysics 40 (2): 416-23, Oct., 1952.

ISOLATION OF ACETYLESTERASE FROM CITRUS WASTE. Patent No. 2,458,171 to E. F. Jansen, R. Jang and L. R. MacDonnell, patented Jan. 4, 1949.

PHARMACOLOGY

STUDIES OF PHENOTHIAZINE. X. FURTHER OBSERVATIONS ON OXIDATION OF PHENOTHIAZINE. F. DeEds.

Proc. Soc. Expt. Biol. and Med. 45 (2): 632-634, Nov., 1940.

STUDIES ON PHENOTHIAZINE. IX. THE BILIARY EXCRETION AND ANTHELMINTIC ACTION OF THIONOL. F. DeEds and J. O. Thomas.

Jour. Parasitology 27 (2): 143-151, April, 1941.

THE TOXICITY OF FLUORINE IN DICALCIUM PHOSPHATE, F. DeEds.

Amer. Jour. Med. Sci. 203 (5): 678-692, May, 1942.

*VITAMIN A VALUE OF FRESH AND DEHYDRATED CARROTS. R. H. Wilson, J. O. Thomas, and F. DeEds.

Fruit's Prod. Jour. 22 (1): 15-17, Sept., 1942.

STUDIES ON PHENOTHIAZINE. XI. THE EXCRETION OF PHENOTHIAZONE. F. DeEds and J. O. Thompson.

Jour. Parasitol. 28 (5): 363-367, Oct., 1942.

*PROTEIN-ASCORBIC ACID COMPLEX IN CARROTS. F. DeEds.

Food Res. 8 (4): 275-279, July-Aug., 1943.

ACUTE AND SUBACUTE TOXICITY OF PURE CITRININ. A. M. Ambrose and F. DeEds.

Proc. Soc. Expt. Biol. and Med. 59 (2): 289-291, June, 1945.

NORELAC--A SUBSTITUTE FOR SHELLAC IN THE PRESERVATION OF SMOKED PAPER RECORDS.

A. M. Ambrose and F. DeEds.

Science 102 (2642): 179-180, Aug., 1945.

THE CONTENT AND BIOLOGICAL AVAILABILITY OF CAROTENE IN RAW AND DEHYDRATED

CARROTS AND OTHER VEGETABLES. R. H. Wilson, A. M. Ambrose, F. DeEds,

H. J. Dutton, and G. F. Bailey.

Arch. Biochem. 10 (1): 131-140, May, 1946.

SOME TOXICOLOGICAL AND PHARMACOLOGICAL PROPERTIES OF CITRININ. Anthony M. Ambrose and Floyd DeEds.

J. of Pharm. & Expt. Therap. 88 (2): 173-186, Oct., 1946.

SOME COMPARATIVE OBSERVATIONS ON 1-NICOTINE AND MYOSMINE. Anthony M. Ambrose and Floyd DeEds.

Proc. Soc. Expt. Biol. Med. 63 (2): 423-424, Nov., 1946.

EXPERIMENTAL STUDIES ON THE USE OF STARCH AS SURGICAL DUSTING POWDER.

Shannon C. Allen and Floyd DeEds.

Fed. Proc. 6 (1): 305-306, March, 1947.

THE PROTECTIVE ACTION OF RUTIN AGAINST CAPILLARY INJURY. Anthony M. Ambrose and Floyd DeEds.

Fed. Proc. 6 (1): 306, March, 1947.

THE BIOLOGICAL AVAILABILITY OF L-ASCORBYL PALMITATE. Anthony M. Ambrose and Floyd DeEds.

Arch. of Biochemistry 12 (3): 375-379, March, 1947.

*THE TOXICITY AND PHARMACOLOGY OF RUTIN. R. H. Wilson, T. G. Mortarotti and F. DeEds.

Fed. Proc. 6 (1): 385, March 1947.

TOXICITY STUDIES ON RUTIN. R. H. Wilson, T. G. Mortarotti and E. K. Doxtader.

Proc. Soc. Exp. Biol. and Med. 64 (3): 324-327, March, 1947.

SOME PHARMACOLOGICAL PROPERTIES OF RUTIN. R. H. Wilson, T. G. Mortarotti and F. DeEds.

J. Pharmacol. & Expt. Therap., 90 (2): 120-127, June, 1947.

THE CARCINOGENIC ACTIVITY OF 2-ACETAMINOFLUORENE. II. EFFECTS OF CONCENTRATION AND DURATION OF EXPOSURE. R. H. Wilson, F. DeEds and A. J. Cox, Jr.

Cancer Res. 7 (7): 444-449, July, 1947.

THE CARCINOGENIC ACTIVITY OF 2-ACETAMINOFLUORENE. III. MANER OF ADMINISTRATION, AGE OF ANIMALS, AND TYPE OF DIET. R. H. Wilson, F. DeEds and A. J. Cox, Jr.

Cancer Res. 7 (7): 450-452, July, 1947.

THE CARCINOGENIC ACTIVITY OF 2-ACETAMINOFLUORENE. IV. ACTION OF RELATED COMPOUNDS. R. H. Wilson, F. DeEds and A. J. Cox, Jr.

Cancer Res. 7 (7): 453-458, July, 1947.

EFFECT OF RUTIN ON PERMEABILITY OF CUTANEOUS CAPILLARIES. Anthony M. Ambrose and Floyd DeEds.

Jour. Pharmacol. Exper. Therap. 90 (4): 359-363, August, 1947.

THE CARCINOGENIC ACTIVITY OF 2-ACETAMINOFLUORENE. CHARACTERISTICS OF THE LESIONS IN ALBINO RATS. A. J. Cox, Jr., R. H. Wilson and F. DeEds.

Cancer Res. 7 (10): 647-657, Oct., 1947.

ISOPROPYL ALCOHOL IN THE PARAFFIN INFILTRATION TECHNIC. E. K. Doxtader.

Stain Technology 23 (1): 1-2, January, 1948.

*THE EFFECT OF RUTIN ON OXYGEN TOXICITY IN RATS. S. C. Allen and T. G. Mortarotti.

Fed. Proc. 7 (1): 202, March, 1948.

*THE EFFECT OF RUTIN ON BLOOD PRESSURE IN DOGS AND RABBITS. A. M. Ambrose.

Fed. Proc. 7 (1): 203, March, 1948.

*THE EFFECT OF RUTIN AND QUERCETIN ON SCORBUTIC GUINEA PIGS.

A. M. Ambrose.

Fed. Proc. 7 (1): 202-203, March, 1948.

*SUBTILIN IN BLOOD AFTER PARENTERAL ADMINISTRATION. R. H. Wilson, J. C. Lewis, and E. M. Humphreys.

Fed. Proc. 7 (1): 266, March 1948.

*EFFECT OF RUTIN ON ANAPHYLACTIC AND HISTAMINE SHOCK. R. H. Wilson and F. DeEds.

Science 107 (2780): 369-370, April 9, 1948.

A SIMPLE ADAPTATION OF THE MERCURY CALIBRATION OF WARBURG MANOMETER SETS TO INSURE INTERCHANGEABILITY. S. C. Allen.

Science 107 (2788): 604-605.

TOXICOLOGICAL STUDIES ON COMPOUNDS INVESTIGATED FOR USE AS INHIBITORS OF BIOLOGICAL PROCESSES. I. TOXICITY OF VINYL PROPIONATE, A. M. Ambrose.

Arch. Indus. Hygiene and Occup. Med. 2 (5): 582-90, Nov., 1950.

TOXICOLOGICAL STUDIES OF COMPOUNDS INVESTIGATED FOR USE AS INHIBITORS OF BIOLOGICAL PROCESSES. II. TOXICITY OF ETHYLENE CHLOROHYDRIN. A. M. Ambrose.

Arch. Indus. Hygiene and Occup. Med. 2 (5): 591-97, Nov., 1950.

TOXICOLOGICAL STUDIES OF COMPOUNDS INVESTIGATED FOR USE AS INHIBITORS OF BIOLOGIC PROCESSES. III. TOXICITY OF PROPYLENE GLYCOL DIPROPIONATE.

A. M. Ambrose.

Arch. Indus. Hygiene and Occup. Med. 3 (1): 48-51, Jan., 1951.

TOXICOLOGICAL STUDIES OF COMPOUNDS INVESTIGATED FOR USE AS INHIBITORS OF BIOLOGIC PROCESSES. IV. TOXICITY OF 1,3-DIMETHYL-4,6-BIS(CHLOROMETHYL) BENZENE.

A. M. Ambrose.

Arch. Indus. Hygiene and Occup. Med. 3 (1): 52-56, Jan., 1951.

COMPARATIVE TOXICITY OF PYRETHRINS AND ALLETHRIN. A. M. Ambrose and D. J. Robbins.

Fed. Amer. Socs. Expt. Biol. Proc. 10 (No. 1, Pt. 1): 276, March, 1951.

STUDIES ON THE CHRONIC ORAL TOXICITY OF COTTONSEED MEAL AND COTTONSEED PIGMENT GLANDS. A. M. Ambrose and D. J. Robbins.

Jour. Nutrition 43 (3): 357-70, March, 1951.

PROTECTION BY FLAVONOIDS AGAINST HISTAMINE SHOCK. R. H. Wilson, A. N. Booth, and F. DeEds.

Proc. Soc. Expt. Biol. and Med. 76 (3): 540-42, March, 1951.

ACUTE AND CHRONIC TOXICITY OF POTASSIUM ACID SACCHARATE. A. M. Ambrose.

Jour. Amer. Pharm. Assoc., Sci. Ed. 40 (6): 277-79, June, 1951.

PHYSIOLOGICAL EFFECTS OF DISTILLERS' DRIED GRAINS DERIVED FROM ACID-SACCHARIFIED CORN MASH. A. M. Ambrose.

Cereal Chem. 28 (4): 334-39, July, 1951.

CHRONIC TOXICITY OF LAURYL GALLATE. S. C. Allen and F. DeEds.
Jour. Amer. Oil Chem. Soc. 28 (7): 304-306, July, 1951.

ISOLATION OF QUERCITRIN AND QUERCETIN FROM LEMON FLAVINE. A. N. Booth
and F. DeEds.
Jour. Amer. Pharm. Assoc., Sci. Ed. 40 (8): 384-85, Aug., 1951.

TOXICITY STUDIES ON SUBTILIN. R. H. Wilson, F. DeEds, and L. J. Rather.
Proc. Soc. Expt. Biol. and Med. 78 (3): 517, Dec., 1951.

COMPARATIVE TOXICITIES OF QUERCETIN AND QUERCITRIN. A. M. Ambrose,
D. J. Robbins, and F. DeEds.
Jour. Amer. Pharm. Assoc., Sci. Ed. 41 (3): 119-22, March, 1952.

INHIBITORY EFFECTS OF ITACONIC ACID IN VITRO AND IN VIVO. A. N. Booth,
J. Taylor, R. H. Wilson, and F. DeEds.
Jour. Biol. Chem. 195 (2): 697-702, April, 1952.

HAZARDS AND POTENTIAL DRUGS. F. DeEds, R. H. Wilson, and A. M. Ambrose.
U.S.D.A. Yearbook of Agriculture, Crops in Peace and War, 1950-51,
pages 721-26.

MECHANISM OF RUTIN ACTION. F. DeEds.
U.S.D.A. Yearbook of Agriculture, Crops In Peace and War, 1950-51,
pages 746-50.

EFFECT OF QUERCITRIN ON HEPATIC AND SPLENIC MANIFESTATIONS OF MOUSE POX.
(Contract Publication, Stanford University School of Medicine).
K. F. Odenheimer, B. J. Brown, and W. C. Cutting.
Permanente Foundation Med. Bull. 10 (1-4): 159-66, Aug., 1952.

EFFECTS OF PROLONGED INGESTION OF XYLOSE ON RATS. A. N. Booth,
R. H. Wilson, and F. DeEds.
Jour. Nutrition 49 (2): 347-55, Feb., 1953.

TOXICOLOGICAL AND PHARMACOLOGICAL STUDIES ON CHLORDANE. A. M. Ambrose,
H. E. Christensen, D. J. Robbins, and L. J. Rather.
Arch. Indus. Hygiene and Occupat. Med. 7 (3): 197-210, March 1953.

*EFFECT OF ITACONIC ACID ON BODY WEIGHT AND GROWTH OF RATS (abstract),
A. N. Booth, R. H. Wilson, and F. DeEds.
Fed. Proc. 12 (1): pt. I, 180, March, 1953.

TOXICOLOGICAL AND PHARMACOLOGICAL STUDIES ON DIHYDROROTENONE. A. M.
Ambrose, H. E. Christensen, and L. J. Rather.
Jour. Amer. Pharm. Assoc. 42 (6): 364-66, June, 1953.

*PHARMACOLOGICAL OBSERVATIONS ON CHLORDANE. A. M. Ambrose, H. E.
Christensen, and D. J. Robbins.
Fed. Proc. 12 (1): pt. I, 298, March, 1953.

POULTRY

PROCESS OF MAKING ORIENTED REGENERATED PROTEIN PRODUCTS. Patent 2,425,550 to H. P. Lundgren. Patented Aug. 12, 1947.

THE FORMATION OF FIBERS FROM NONFIBROUS NATIVE PROTEINS. H. P. Lundgren. Jour. Amer. Chem. Soc. 63 (10): 2854-2855, October, 1951.

ELECTROPHORETIC STUDY OF THE ACTION OF ALKYL BENZENE SULFONATE DETERGENTS ON EGG ALBUMIN. H. P. Lundgren, D. W. Elam, and R. A. O'Connell. Jour. Biol. Chem. 149 (1): 183-193, July, 1943.

THE MOLECULAR STRUCTURE OF FIBERS MADE FROM NATIVE EGG ALBUMIN. K. J. Palmer and J. A. Galvin. Jour. Amer. Chem. Soc. 65 (11): 2187-2190, Nov., 1943.

VITAMIN CONTENT OF SPRAY-DRIED WHOLE EGG. A. A. Klose, G. I. Jones, and H. L. Fevold. Indus. and Engin. Chem. 35 (11): 1203-1205, Nov., 1943.

DETERMINATION OF WATER IN DRY FOOD MATERIALS. APPLICATION OF THE FISCHER VOLUMETRIC METHOD. C. M. Johnson. Indus. and Engin. Chem., Analyt. Ed. 17 (5): 312-316, May, 1945.

SPECIFIC HEATS OF DEHYDRATED VEGETABLES AND EGG POWDER. F. Stitt and E. K. Kennedy. Food Res. 10 (5): 426-436, Sept.-Oct., 1945.

VAPOR PRESSURE OF WATER ADSORBED ON DEHYDRATED EGGS. B. Makower. Indus. and Engin. Chem. 37 (10): 1018-1022, Oct., 1945.

CHANGES IN STORED DRIED EGGS. SOURCE OF FLUORESCENCE. H. S. Olcott and H. J. Dutton. Indus. and Engin. Chem. 37 (11): 1119-1121, Nov., 1945.

SEPARATION AND DETERMINATION OF PROTEIN SULFUR, SULFIDE SULFUR, AND OTHER SULFUR IN SODIUM SULFIDE DISPERSIONS OF KERATINS. E. F. Potter and C. B. Jones. Indus. and Eng. Chem., Analyt. Ed. 15 (1): 15-17, Jan., 1943.

*NEW PLASTICIZERS FOR VINYL RESINS AND CELLULOSE ESTERS. D. W. Elam, H. M. Preusser, and R. L. Page. Modern Plastics 20 (9): 95-97, May, 1943.

THE DISPERSION OF KERATINS. I. STUDIES ON THE DISPERSION AND DEGRADATION OF CERTAIN KERATINS BY SODIUM SULFIDE. C. B. Jones and D. K. Mecham. Arch. Biochem. 2 (2): 209-223, June, 1943.

THE DISPERSION OF KERATINS. II. STUDIES ON THE DISPERSION OF KERATINS BY REDUCTION IN NEUTRAL SOLUTIONS OF PROTEIN DENATURANTS. C. B. Jones and D. K. Mecham. Arch. Biochem. 3 (2): 193-202, Dec., 1943.

CYSTINE CONTENT AND ENZYME DIGESTIBILITY OF POWDERED HOOF PROTEINS.

H. S. Olcott.

Proc. Soc. Expt. Biol. and Med. 54 (2): 219-220, 1943.

ARTIFICIAL FIBERS FROM CORPUSCULAR AND FIBROUS PROTEINS. H. P. Lundgren

and R. A. O'Connell.

Indus. and Engin. Chem. 36 (4): 370-374, April, 1944.

ESTERIFICATION OF FATTY AND AMINO ACIDS WITH 1,2-EPOXIDES IN AQUEOUS SOLUTION. H. Fraenkel-Conrat and H. S. Olcott.

Jour. Amer. Chem. Soc. 66 (8): 1420, Aug., 1944.

*KERATIN---A MODIFIER FOR PHENOLIC PLASTICS. G. H. Brother, C. H. Binkley, and B. Brandon.

Modern Plastics 22 (7): 157-160, 196, 198, March, 1945.

CHANGES IN STORED DRIED EGGS. ROLE OF PHOSPHOLIPIDS AND ALDEHYDES IN DISCOLORATION. B. G. Edwards and H. J. Dutton.

Indus. and Engin. Chem. 37 (11): 1121-1122, Nov., 1945.

CHANGES IN STORED DRIED EGGS. SPECTROPHOTOMETRIC AND FLUOROMETRIC MEASUREMENT OF CHANGES IN LIPIDS. H. J. Dutton and B. G. Edwards.

Indus. and Engin. Chem. 37 (11): 1123-1126, Nov., 1945.

DETERMINATION OF CAROTENOIDS AND LIPID AMINE-ALDEHYDE PRODUCTS IN DEHYDRATED EGG. H. J. Dutton and B. G. Edwards.

Indus. and Engin. Chem., Analyt. Ed. 18 (1): 38-41, Jan., 1946.

FACTORS INFLUENCING ESTIMATION OF FREE FATTY ACIDS IN DRIED EGG POWDERS.

L. Kline and C. M. Johnson.

Indus. and Engin. Chem., Analyt. Ed. 18 (1): 35-38, Jan., 1946.

SYNTHETIC PROTEIN FIBERS FROM PROTEIN-DETERGENT COMPLEXES. H. P. Lundgren.

Textile Res. Jour. 15 (10): 335-353, Oct., 1945.

PHYSICO-CHEMICAL CHARACTERIZATION OF DISPERSED CHICKEN FEATHER KERATIN.

W. H. Ward, L. M. High, and H. P. Lundgren.

Jour. Polymer Res. 1 (1): 22-36, Jan., 1946.

PROCESS FOR PRODUCING GLUES AND ADHESIVES FROM KERATIN PROTEIN MATERIALS.

Patent 2,399,161 to G. H. Brother and C. H. Binkley, Patented April 30, 1946.

THE STRUCTURE OF AN EGG ALBUMIN-DETERGENT COMPLEX. K. J. Palmer.

Jour. Phys. Chem. 48 (1): 12-21, Jan., 1944.

WATER RESISTANCE OF PROTEINS. IMPROVEMENT THROUGH CHEMICAL MODIFICATION.

H. S. Olcott and H. Fraenkel-Conrat.

Indus. and Engin. Chem. 38 (1): 104, 106, Jan., 1946.

DETERMINATION OF FREE FATTY ACIDS IN DRIED EGG POWDERS. C. M. Johnson and L. Kline.

Indus. and Engin. Chem., Analyt. Ed. 18 (10): 617-619, Oct., 1946.

CHANGES IN COLOR OF DEHYDRATED EGGS DURING STORAGE. H. J. Dutton and B. G. Edwards.

Indus. and Engin. Chem. 38 (3): 347-350, March, 1946.

DETERMINATION OF SURFACE AREA OF DEHYDRATED EGG POWDER. T. M. Shaw, A. R. Vorkoeper, and J. K. Dyche.

Food Res. 11 (3): 187-194, May-June, 1946.

DEHYDRATED EGG POWDERS. FACTORS IN PALATABILITY OF STORED POWDERS. M. M. Boggs and H. L. Fevold.

Indus. and Engin. Chem. 38 (10): 1075-1079, Oct., 1946.

DEHYDRATED EGG POWDERS. SOURCES OF OFF-FLAVORS DEVELOPED DURING STORAGE.

H. L. Fevold, B. E. Edwards, A. L. Dimick, and M. M. Boggs.

Indus. and Engin. Chem. 38 (10): 1079-1082, Oct., 1946.

DEHYDRATED EGG POWDERS. RELATION OF LIPID AND SALT-WATER FLUORESCENCE VALUES TO PALATABILITY. M. M. Boggs, H. J. Dutton, B. G. Edwards, and H. L. Fevold.

Indus. and Engin. Chem. 38 (10): 1082-1084, Oct., 1946.

RESAZURIN REDUCTION TEST AND MICROBIOLOGY OF EGG POWDERS PREPARED BY LYOPHILIZATION. D. J. Hirschmann and H. D. Lightbody.

Food Res. 12 (5): 372-380, Sept.-Oct., 1947.

EFFECT OF BACTERIA ON QUALITY OF STORED LYOPHILIZED EGG POWDERS.

D. J. Hirschmann and H. D. Lightbody.

Food Res. 12 (5): 381-392, Sept.-Oct., 1947.

EFFECT OF ACYLATING AGENTS ON THE SULFHYDRYL GROUPS OF CRYSTALLINE EGG ALBUMIN. H. Fraenkel-Conrat,

Jour. Biol. Chem. 152 (2): 385-389, Feb., 1944.

THE SURFACE AREA OF A CRYSTALLINE EGG ALBUMIN. T. M. Shaw.

Jour. Chem. Physics 12 (9): 391-392, Sept., 1944.

ISOLATION OF LYSOZYME FROM EGG WHITE. G. Alderton, W. H. Ward, and H. L. Fevold.

Jour. Biol. Chem. 157 (1): 43-58, Jan., 1945.

THE RELATIONSHIP OF LYSOZYME, BIOTIN, AND AVIDIN. G. Alderton, J. C. Lewis, and H. L. Fevold.

Science 101 (2615): 151-152, Feb., 1945.

OPTICAL AND CRYSTALLOGRAPHIC PROPERTIES OF LYSOZYME CHLORIDE. F. T. Jones.

Jour. Amer. Chem. Soc. 68 (5): 854-857, May, 1946.

DIRECT CRYSTALLIZATION OF LYSOZYME FROM WHITE AND SOME CRYSTALLINE SALTS OF LYSOZYME. G. Alderton and H. L. Fevold.
Jour. Biol. Chem. 164(1): 1-5, July, 1946.

IDENTIFICATION OF THE BACTERIA-INHIBITING, IRON-BINDING PROTEIN OF EGG WHITE AS CONALBUMIN. G. Alderton, W. H. Ward, and H. L. Fevold.
Arch. Biochem. 11 (1): 9-13, Sept., 1946.

IDENTIFICATION OF THE TRYPSIN INHIBITOR OF EGG WHITE WITH OVONUCOID. H. Lineweaver and C. W. Murray.
Jour. Biol. Chem. 171 (2): 565-581, Dec., 1947.

PREPARATION OF THE EGG YOLK LIPOPROTEIN, LIPOVITELLIN. G. Alderton and H. L. Fevold.
Arch. Biochem. 8 (3): 415-419, Dec., 1945.

ISOLATION OF A NEW LIPOPROTEIN, LIPOVITELLENIN, FROM EGG YOLK. H. L. Fevold and A. Lausten.
Arch. Biochem. 11 (1): 1-7, Sept., 1946.

*AN EGG-YOLK PROTEIN CONTAINING 10% PHOSPHORUS. D. K. Mecham and H. S. Olcott.
Proc. Fed. Amer. Socs. Expt. Biol. 7 (1): 173, March, 1948.

THREAD ADVANCING, STORAGE AND STRETCHING REEL. Patent No. 2,439,903 to R. A. O'Connell. Patented Apr. 20, 1948.

PRODUCTION OF A FRIABLE MEAL FROM FEATHERS. C. H. Binkley and O. R. Vasak, AIC-274, June, 1950.

SHEAR--NOT PRESSURE--HARMS EGG WHITE. L. R. MacDonnell, H. L. Hanson, R. B. Silva, H. Lineweaver, and R. E. Feeney.
Food Indus. 22 (2): 273-276, Feb., 1950.

FREEZING PRESERVATION OF TURKEY MEAT STEAKS. A. A. Klose, H. L. Hanson, and H. Lineweaver,
Food Technol. 4 (2): 71-74, Feb., 1950.

EFFECT OF PREFREEZING HOLD TIME AND ANTIOXIDANT SPRAY ON STORAGE STABILITY OF FROZEN EVISCERATED TURKEYS. M. F. Pool, H. L. Hanson, and A. A. Klose.
Poultry Science 29 (3): 347-350, May, 1950.

ABSENCE OF GROWTH-INHIBITING ACTIVITY IN TRYPSIN INHIBITOR FROM EGG WHITE. A. A. Klose, B. Hill and H. L. Fevold.
Arch. Biochem. 27 (2): 364-67, July, 1950.

THE NUCLEIC ACID OF AVIDIN. H. L. Fraenkel-Conrat, W. H. Ward, N. S. Snell, and E. D. Ducay.
Jour. Amer. Chem. Soc. 72 (8): 3826-27, Aug., 1950.

AMINO ACID COMPOSITION OF EGG PROTEINS. J. C. Lewis, N. S. Snell, D. J. Hirschmann, and H. L. Fraenkel-Conrat.
Jour. Biol. Chem. 186 (1): 23-35, Sept., 1950.

COMPARISON OF THE IRON-BINDING ACTIVITIES OF CONALBUMIN AND OF HYDROXYLAMIDO-PROTEINS. H. L. Fraenkel-Conrat,
Arch. Biochem. 28 (3): 452-63, Oct., 1950.

THE METAL-BINDING ACTIVITY OF CONALBUMIN. H. L. Fraenkel-Conrat and R. E. Feeney.
Arch. Biochem. 29 (1): 101-113, Nov., 1950.

PREPARATION AND STORAGE OF FROZEN COOKED POULTRY AND VEGETABLES. H. L. Hanson, H. M. Winegarden, M. B. Horton, and H. Lineweaver.
Food Technol. 4 (11): 430-34, Nov., 1950.

PROCESS OF UTILIZING DETERGENTS TO SOLUBILIZE KERATIN MATERIALS. Patent No. 2,517,572, to C. B. Jones and D. K. Mecham, Aug. 8, 1950.

SALTS OF PHOSVITIN FROM EGG YOLK AND METHOD FOR PRODUCING THE SAME. Patent No. 2,526,680, to D. K. Mecham, Oct. 24, 1950.

RESTING CELL FERMENTATION OF EGG WHITE BY STREPTOCOCCI. A. M. Kaplan, M. Solowey, W. H. Osborne, and H. Tubiash (Microbiological Research Division).
Food Technol. 4 (12): 474-77, Dec., 1950.

EXPERIMENTAL HUMAN SALMONELLOSIS. II. IMMUNITY STUDIES FOLLOWING EXPERIMENTAL ILLNESS WITH SALMONELLA MELEAGRIDIS AND SALMONELLA ANATUM. N. B. McCullough and C. W. Eisele.
Jour. Immunology 66 (5): 595-608, May, 1951.

METHOD OF SOLUBILIZING KERATIN. Patent No. 2,542,984 to C. H. Binkley, Feb. 27, 1951.

QUALITY IN PROCESSED POULTRY. A. A. Klose, H. L. Hanson, and E. H. McNally,
U. S. Dept. Agr. Yearbook, 1950-51, pages 633-41.

IMPROVING FROZEN AND DRIED EGG. H. Lineweaver and R. E. Feeney.
U. S. Dept. Agr. Yearbook, 1950-51, pages 642-47.

THE PROBLEM OF BACTERIA IN EGGS. M. Solowey.
U. S. Dept. Agr. Yearbook, 1950-51, pages 650-52.

FEATHERS AS A SOURCE OF FIBERS. H. P. Lundgren.
U. S. Dept. Agr. Yearbook, 1950-51, pages 481-83.

UTILIZATION OF POULTRY WASTES. H. P. Lundgren, H. Lineweaver, and E. H. McNally.
U. S. Dept. Agr. Yearbook, 1950-51, pages 869-76.

APPLICATION OF BALANCED INCOMPLETE BLOCK DESIGN TO SCORING OF TEN DRIED EGG SAMPLES. H. L. Hanson, L. Kline, and H. Lineweaver.
Food Technol. 5 (1): 9-13, Jan., 1951.

THE MOLECULAR WEIGHT OF LYSOZYME AFTER REDUCTION AND ALKYLATION OF THE DISULFIDE BOND. H. Fraenkel-Conrat, A. Mohammad, E. D. Ducay, and D. K. Mechem.
Jour. Amer. Chem. Soc. 73 (2): 625-27, Feb., 1951.

ROLE OF GLUCOSE IN THE STORAGE DETERIORATION OF WHOLE EGG POWDER. I. REMOVAL OF GLUCOSE FROM WHOLE EGG MELANGE BY YEAST FERMENTATION BEFORE DRYING. L. Kline and T. T. Donoda.
Food Technol. 5 (3): 90-94, March, 1951.

ROLE OF GLUCOSE IN THE STORAGE DETERIORATION OF WHOLE EGG POWDER. II. A BROWNING REACTION INVOLVING GLUCOSE AND CEPHALIN IN DRIED WHOLE EGGS. L. Kline, J. E. Gegg, and T. T. Sonoda.
Food Technol. 5 (5): 181-87, May, 1951.

ROLE OF DIETARY FAT IN THE QUALITY OF FRESH AND FROZEN STORAGE TURKEYS. A. A. Klose, E. P. Mecchi, H. L. Hanson, and H. Lineweaver.
Jour. Amer. Oil Chem. Soc. 28 (4): 162-64, April, 1951.

ESTIMATION OF MONOCARBONYL COMPOUNDS IN RANCID FOODS. M. F. Pool and A. A. Klose.
Jour. Amer. Oil Chem. Soc. 28 (5): 215-18, May, 1951.

THE PRESENCE OF ENTEROCOCCI IN SPRAY-DRIED WHOLE EGG POWDER. M. Solowey and A. J. Watson.
Food Research 16 (3): 187-91, May-June, 1951.

EXPERIMENTAL HUMAN SALMONELLOSIS. I. PATHOGENICITY OF STRAINS OF SALMONELLA MELEAGRIS AND SALMONELLA ANATUM OBTAINED FROM SPRAY DRIED WHOLE EGG. N. B. McCullough and C. W. Eisele.
Jour. Infectious Diseases 88 (3): 278-89, May-June, 1951.

THE SULFHYDRYL GROUPS OF OVALBUMIN. L. R. MacDonnell, R. B. Silva, and R. E. Feeney.
Arch. Biochem. and Biophysics 32 (2): 288-99, July, 1951.

ROLE OF GLUCOSE IN THE STORAGE DETERIORATION OF WHOLE-EGG POWDER. III. EFFECT OF GLUCOSE REMOVAL BEFORE DRYING ON ORGANOLEPTIC, BAKING, AND CHEMICAL CHANGES. L. Kline, H. L. Hanson, T. T. Sonoda, J. E. Gegg, R. E. Feeney, and H. Lineweaver.
Food Technol. 5 (8): 323-31, Aug., 1951.

CHEMISTRY OF SHELL EGG DETERIORATION: THE DETERIORATION OF SEPARATED COMPONENTS. R. E. Feeney, R. B. Silva, and L. R. MacDonnell.
Poultry Sci. 30 (5): 645-50, Sept., 1951.

THE ANTAGONISTIC ACTIVITIES OF COMMBUMIN AND 8-HYDROXYQUINOLINE (OXINE).

R. E. Feeney.

Arch. Biochem. and Biophysics 34 (1): 196-208, Nov., 1951.

EFFECT OF TIME INTERVAL BETWEEN SLAUGHTER AND EVISCERATION ON QUALITY AND STORAGE STABILITY OF TURKEYS. A. A. Klose, E. P. Mecchi, I. V. Streeter, and H. L. Hanson.

Poultry Sci. 30 (6): 825-28, Nov., 1951.

THE AVIDIN-BIOTIN EQUILIBRIUM. H. F. Larner and H. Fraenkel-Conrat.

Jour. Biol. Chem. 193(1): 125-32, Nov., 1951.

CHEMISTRY OF SHELL EGG DETERIORATION: EFFECT OF REDUCING AGENTS.

L. R. MacDonnell, H. Lineweaver, and R. E. Feeney.

Poultry Sci. 30 (6): 856-63, Nov., 1951.

EXPERIMENTAL HUMAN SALMONELLOSIS. III. PATHOGENICITY OF STRAINS OF SALMONELLA NEWPORT, SALMONELLA DERBY, AND SALMONELLA BAREILLY OBTAINED FROM SPRAY DRIED WHOLE EGG. N. B. McCullough and C. W. Eisele.

Jour. Infectious Diseases 89, 209-13, Nov.-Dec., 1951. (Work conducted under contract at University of Chicago.)

EXPERIMENTAL HUMAN SALMONELLOSIS. IV. PATHOGENICITY OF STRAINS OF SALMONELLA PULLORUM OBTAINED FROM SPRAY-DRIED WHOLE EGG. N. B. McCullough and C. W. Eisele.

Jour. Infectious Diseases 89, 259-65, Nov.-Dec., 1951. (Work conducted under contract at University of Chicago.)

THE PREDOMINANCE OF MICROCOCCI IN THE FLORA OF EXPERIMENTAL FROZEN TURKEY MEAT STEAKS. R. P. Straka and F. M. Combes.

Food Res. 16 (6): 492-93, Nov.-Dec., 1951.

CRYSTALLIZATION OF LYSOZYME FROM EGG WHITE. Patent No. 2,579,455 to

G. Alderton and H. L. Fevold, Dec. 25, 1951.

EFFECT OF ANTIOXIDANT ON RANCIDITY DEVELOPMENT IN FROZEN CREAMED TURKEY.

H. Lineweaver, J. H. Anderson, and H. L. Hanson.

Food Technol. 6 (1): 1-4, Jan., 1952.

RELATIVE EFFICIENCY OF DIFFERENT CULTURE MEDIUMS IN ISOLATION OF CERTAIN MEMBERS OF THE SALMONELLA GROUP. N. B. McCullough and A. F. Byrne. (University of Chicago, research conducted under contract.)

Jour. Infect. Diseases 90 (1): 71-75, Jan.-Feb., 1952.

CHEMICAL CHARACTERISTICS OF TURKEY CARCASS FAT AS A FUNCTION OF DIETARY FAT.

A. A. Klose, E. P. Mecchi, G. A. Behman, and H. Lineweaver (WRRL) and

F. H. Kratzer and D. Williams (Univ. of California).

Poultry Sci. 31 (2): 354-59, March, 1952.

INACTIVATION OF LYSOZYME BY TRACE ELEMENTS. R. E. Feeney, E. D. Ducay, and L. R. MacDonnell.
Fed. Proc. 11 (1): pt. I, 209-210, March, 1952.

PROCESS FOR THE TREATMENT OF EGG WHITES. Patent No. 2,585,015 to A. M. Kaplan and M. Solowey, Feb. 12, 1952.

METHOD OF TREATING EGG WHITES. Patent No. 2,593,463 to A. M. Kaplan and M. Solowey, April 22, 1952.

EFFECT OF ETHANOLAMINE AND CERTAIN DIETARY METABOLITES ON THE STORAGE STABILITY OF FROZEN TURKEYS. A. A. Klose, F. A. Kummerow, Grayce Goertz, and H. L. Hanson.
Poultry Sci. 31 (4): 730-34, July, 1952.

CHARACTERIZATION OF THE EFFECT OF FREEZING ON COOKED EGG WHITE. J. G. Davis, H. L. Hanson, and H. Lineweaver.
Food Research 17 (4): 393-401, July-Aug., 1952.

USE OF ANTIOXIDANTS IN THE FROZEN STORAGE OF TURKEYS. A. A. Klose, E. P. Mecchi, and H. L. Hanson.
Food Technol. 6 (8): 308-11, Aug., 1952.

FAT COMPOSITION OF CHICKEN AND TURKEY IN RELATION TO RANCIDITY DEVELOPMENT (abstract), E. P. Mecchi, A. A. Klose, and H. Lineweaver.
Poultry Sci. 31 (5): 927, Sept., 1952.

SURVIVAL AND MULTIPLICATION OF MICROCOCCUS PYOGENES VAR. AUREUS IN CREAMED CHICKEN UNDER VARIOUS HOLDING, STORAGE AND DEFROSTING CONDITIONS. R. P. Straka and F. M. Combs.
Food Research 17 (5): 448-55, Oct., 1952.

CHEMISTRY OF SHELL EGG DETERIORATIONS: THE EGG WHITE PROTEINS. R. E. Feeney, E. D. Ducay, R. B. Silva, and L. R. MacDonnell.
Poultry Sci. 31 (4): 639-47, July, 1952.

AVIDIN. I. ISOLATION AND CHARACTERIZATION OF THE PROTEIN AND NUCLEIC ACID. H. Fraenkel-Conrat, N. S. Snell, and E. D. Ducay.
Arch. Biochem. and Biophysics 39 (1): 80-96, July, 1952.

AVIDIN. II. COMPOSITION AND MODE OF ACTION OF AVIDIN. A. H. Fraenkel-Conrat, N. S. Snell, and E. D. Ducay.
Arch. Biochem. and Biophysics 31 (1): 97-107, July, 1952.

THE ANTIBACTERIAL ACTIVITY OF THE EGG WHITE PROTEIN CONALBUMIN. R. E. Feeney and D. A. Nagy.
Jour. Bact. 64 (5): 629-43, Nov., 1952.

SUB-SCALDING VS. SEMI-SCALDING. H. Lineweaver and A. A. Klose.
Turkey World 27 (11): 18, 66, Nov., 1952.

INTERIOR QUALITY AND FUNCTIONAL PROPERTIES OF OILED AND THERMOSTABILIZED SHELL EGGS BEFORE AND AFTER COMMERCIAL STORAGE. A. F. Carlin and J. Foth.
Food Techno. 6 (12): 443-50, Dec., 1952.

PREPARATION OF DRIED EGGS. Patent No. 2,610,918 to L. Kline and T. T. Sonoda,
Sept. 16, 1952.

QUALITY AND STABILITY OF TURKEYS AS A FUNCTION OF DIETARY FAT. A. A. Klose,
H. L. Hanson, E. P. Mecchi, J. H. Anderson, I. V. Streeter, and H. Lineweaver.
Poultry Sci. 32 (1): 82-88, Jan., 1953.

OVOMUCIN AND THE ANTIHEMAGGLUTININ ACTIVITY OF EGG WHITE (abstract).
L. R. MacDonnell, G. A. Knight, and R. E. Feeney (with University of California).
Fed. Proc. 12 (1): pt. I, 241, March 1953.

COPPER INACTIVATION OF LYSOZYME (abstract), R. E. Feeney, L. R. MacDonnell,
and E. D. Ducay.
Fed. Proc. 12 (1): pt. I, 201-202, March, 1953.

SUBSCALDING VS. SEMISCALDING OF TURKEY. H. Lineweaver and A. A. Klose.
Ice and Refrigeration 124 (6): 31, June, 1953.

WASTE FEATHERS CONVERTED TO FERTILIZER. G. H. Brother.
Research Achievement Sheet 161 (C), Agr. Research Admin. U. S. Dept. Agr.,
April, 1953.

PROTEINS

GLUTAMIC ACID-FREE PROTEIN HYDROLYSATE AND THE PRODUCTION THEREOF. U. S. Patent No. 2,434, 715 to H. S. Olcott and J. C. Lewis. Patented Jan. 20, 1948.

STABILITY OF SYNTHETIC KERATIN FIBERS IN ALCOHOL-WATER MIXTURES. I. THEORETICAL BASIS FOR A NEW METHOD FOR SOLUBILIZING FEATHER KERATIN. H. P. Lundgren, A. M. Stein, V. M. Koorn, and R. A. O'Connell. Jour. Phys. and Colloid Chem. 52 (1): 180-206, Jan., 1948.

INADEQUACY OF PROTEOLYTIC ENZYME INHIBITION AS EXPLANATION OF GROWTH DEPRESSION BY LIMA BEAN PROTEIN FRACTIONS. A. A. Klose, J. D. Greaves, and H. L. Fovold. Science 108 (2795): 88-89, July, 1948.

METHOD OF DISPERSING KERATIN PROTEINS WITH AMIDES AND THE COMPOSITION RESULTING THEREFROM. U. S. Patent 2,445,028 to C. B. Jones and D. K. Mecham. Patented July 13, 1948.

METHOD OF DISPERSING KERATIN PROTEIN WITH AMMONIUM THIOCYANATE AND THE COMPOSITION RESULTING THEREFROM. U. S. Patent 2,445,029 to C. B. Jones and D. K. Mecham. Patented July 13, 1948.

REACTION OF FORMALDEHYDE WITH PROTEINS. VI. CROSSLINKING OF AMINO GROUPS WITH PHENOL, IMIDAZOLE, OR INDOLE GROUPS. H. L. Fraenkel-Conrat and H. S. Olcott. Jour. Biol. Chem. 174 (3): 827-843, July, 1948.

*SCIENCE OPENS THE DOOR TO LOWER COSTS. H. P. Lundgren. U. S. Egg and Poultry Magazine 54 (7): 8-9, 21-23, July, 1948.

THE REACTION OF FORMALDEHYDE WITH PROTEINS. V. CROSSLINKING BETWEEN AMINO AND PRIMARY AMIDE OR GUANIDYL GROUPS. H. L. Fraenkel-Conrat and H. S. Olcott. Jour. Amer. Chem. Soc. 70 (8): 2673-2684, Aug., 1948.

DETERMINATION OF THE NITROGEN CONTENT OF PROTEINS AND AMINO ACIDS CONTAINING REFRACTORY NITROGEN BY MICRO-AND MACROKJELDAHL METHODS. L. M. White, G. E. Secor, and M. D. Carter. Jour. Assoc. Off. Agr. Chem. 31 (3): 657-662, Aug., 1948.

METHOD OF DISPERSING KERATIN PROTEINS AND THE COMPOSITION RESULTING THEREFROM. U. S. Patent 2,447,860 to C. B. Jones and D. K. Mecham. Patented Aug. 24, 1948.

RICE

AIC-258, RICE CURLS--A NEW FOOD PRODUCT FROM RICE. R. L. Roberts, E. B. Kester, and D. F. Houston, Feb., 1950.

AIC-273, RICE CURLS--PRODUCTION AND COST. O. R. Vasak, May, 1950.

SECOND ANNUAL CONFERENCE ON RICE, Western Regional Research Laboratory, March 27-28, 1950.

RESEARCH AND THE RICE INDUSTRY OF CALIFORNIA. W. L. Shaw, E. B. Kester, and O. R. Vasak,
Rice Jour. 53 (12): 6, 8-12, Dec., 1950.

METHOD FOR MEASUREMENT OF LIPASE ACTIVITY IN RICE BRAN. D. F. Houston, R. L. Roberts, and E. B. Kester.
Rice Jour. 54 (4): 29-30, April, 1951.

DEVELOPMENT OF FREE FATTY ACIDS DURING STORAGE OF BROWN (HUSKED) RICE. I. R. Hunter, D. F. Houston, and E. B. Kester,
Cereal Chem. 28 (3): 232-39, May, 1951.

FROZEN COOKED RICE. M. M. Boggs, C. E. Sinnott, O. R. Vasak, and E. B. Kester.
Food Technol. 5 (6): 230-32, June, 1951; Rice Jour. 54 (9): 12, Sept., 1951.

STABILIZATION OF BROWN RICE. Patent No. 2,538,007 to E. B. Kester, Jan. 16, 1951.

NEWS OF RICE, AN ANCIENT STAPLE. E. B. Kester and J. W. Jones.
U. S. Dept. Agr. Yearbook, 1950-51, pages 362-66.

EFFECT OF STEAMING FRESH PADDY RICE ON DEVELOPMENT OF FREE FATTY ACIDS DURING STORAGE OF BROWN RICE. D. F. Houston, I. R. Hunter, and E. B. Kester.
Cereal Chem. 28 (5): 394-99, Sept., 1951.

EXPANDED RICE PRODUCT. A NEW USE FOR PARBOILED RICE. R. L. Roberts, D. F. Houston, and E. B. Kester.
Food Technol. 5 (9): 361-63, Sept., 1951.

PREPARATION OF STABLE FROZEN SAUCES AND GRAVIES. H. L. Hanson, A. Campbell, and H. Lineweaver.
Food Technol. 5 (10): 432-40, Oct., 1951.

RICE RESEARCH--WESTERN REGIONAL RESEARCH LABORATORY.
Rice Annual, 1952.

PRODUCTION OF QUICK-COOKING RICE. Patent No. 2,610,124 to R. L. Roberts, Sept. 9, 1952.

PRODUCTION OF EXPANDED RICE PRODUCTS. Patent No. 2,616,808, to R. L. Roberts, Nov. 4, 1952.

A NOTE ON THE SUGARS IN RICE. K. T. Williams and A. Bevenue.
Cereal Chem. 30 (3): 267-69, May 1953.

PROCESS FOR CANNING WHITE RICE. R. L. Roberts, D. F. Houston, and E. B. Kester.
Food Technol. 7 (2): 72-80, Feb. 1953.

RICE RESEARCH--WESTERN REGIONAL RESEARCH LABORATORY.
The Rice Annual, 1953, published by the Rice Journal, New Orleans, La.

HYGROSCOPIC EQUILIBRIUM OF BROWN RICE. D. F. Houston.
Cereal Chem. 29 (1): 71-76, Jan., 1952.

FROZEN COOKED RICE. II. BROWN RICE. M. M. Boggs, A. C. Ward, C. N. Sinnott, and E. B. Kester.
Food Technol. 6 (2): 53-54, Feb., 1952.

EFFECT OF BRAN DAMAGE ON DEVELOPMENT OF FREE FATTY ACIDS DURING STORAGE OF BROWN RICE. D. F. Houston, E. A. McComb, and E. B. Kester.
Rice Jour. 55 (2): 17-18, Feb., 1952.

SUGAR BEETS

COMPOSITION OF SUGAR BEET LIQUORS. EFFECT OF PROCESSING. J. B. Stark, A. E. Goodban, and H. S. Owens.
Indus. and Engin. Chem. 43 (3): 603-605, March, 1951.

SUGAR BEET TOP FOOD VALUE SAVED BY MECHANICAL METHODS. R. D. Barmington, L. E. Jenneke, and D. M. Stevens,
Colorado A & M News, July, 1951.

SUGAR BEET TOP FOOD VALUE SAVED BY MECHANICAL METHODS. R. D. Barmington, L. E. Jenneke, and D. M. Stevens.
Colo. A & M News 6 (1): 6-8, July, 1951.

COMPOSITION OF SUGAR BEETS. H. S. Owens, A. E. Goodban, J. B. Stark, and H. G. Walker.
Sugar Jour. 14 (2): 12-14, July, 1951.

RAPID METHOD FOR THE DETERMINATION OF BETAINE. H. G. Walker, Jr., and R. Erlandsen.
Analyt. Chem. 23 (9): 1309-11, Sept., 1951.

PRODUCTION AND UTILIZATION OF SUGAR BEETS. H. S. Owens, C. L. Rasmussen, and W. D. Maclay.
Econ. Bot. 5 (4): 348-66, Oct.-Dec., 1951.

THE HYDROLYSIS RATE OF BETAINE AMIDE AND ESTER CHLORIDES. H. G. Walker, Jr. and H. S. Owens.
Jour. Amer. Chem. Soc. 74 (10): 2547-49, May, 1952.

CONSERVATION OF SUGAR BEET TOPS BY DEHYDRATION. R. D. Barmington, P. N. Davis, and H. S. Wilgus.
Tech. Bull. 47, Colorado Agri. Expt. Sta., May, 1952.

CONDENSATION PRODUCT OF PYRROLIDONE CARBOXYLIC ACID AND FORMALDEHYDE. J. B. Stark and A. E. Goodban,
Jour. Amer. Chem. Soc. 74 (19): 4966-67, Oct., 1952.

*SUGAR BEET PROJECTS AT THE WESTERN REGIONAL RESEARCH LABORATORY. W. D. Maclay and H. S. Owens.
The California Sugar Beet, pp. 40-41, 43, 1952.

*SUGAR BEET PROJECTS AT THE WESTERN REGIONAL RESEARCH LABORATORY. W. D. Maclay and H. S. Owens.
The California Sugar Beet 40, 41, 43, 1952.

AMINO ACIDS CONTENT OF SUGAR BEET PROCESSING JUICES. A. E. Goodban, J. B. Stark, and H. S. Owens.
Jour. Agr. and Food Chem. 1 (3): 261-64, April 1953.

BET SUGARS, ACID INSOLUBLE CONSTITUENTS IN SELECTED SAMPLES. H. G. Walker and H. S. Owens.

Jour. Agr. and Food Chem. 1 (6): 450-53, June 1953.

COMPOSITION OF CERTAIN BEET DIFFUSION JUICES FROM THE 1950 CAMPAIGN.

J. B. Stark, A. E. Goodban, and H. S. Owens.

Proc. Amer. Soc. Sugar Beet Technol. 1952, pp. 688-91.

VEGETABLES

NOTES ON THE TENDEROMETER. H. Campbell.

West. Canner and Packer 31 (6): 113-114, May, 1939.

THE SPLITTING OF SHELLED PEAS INTENDED FOR FREEZING. H. Campbell.

West. Canner and Packer 32 (8): 49-50, July, 1940.

*SCALDING OF CUT CORN FOR FREEZING. H. Campbell.

West. Canner and Packer 32 (9): 51-53, Aug., 1940.

*QUALITY IN FROZEN PACK PEAS. H. Campbell and H. C. Diehl.

West. Canner and Packer 32 (10): 48-50, Sept., 1940; 32 (11): 51-53, Oct., 1940.

*TECHNOLOGICAL ASPECTS OF LOCKER PLANT INDUSTRIES. H. C. Diehl.

Quick Frozen Foods: I. 3 (7): 16-17, 1941; II. 3 (8): 24, 37-38, 1941.

*ARE YOUR CARTONS MOISTURE-PROOF? W. Rabak.

West. Canner and Packer 33 (11): 52-55, Oct. 1941.

*THE FEWER THE BACTERIA, THE BETTER THE FROZEN PACK. J. A. Berry.

Canner 94 (4): 13-14, 1941.

*TEMPERATURE AND TENDEROMETER. HOW TEMPERATURE MAY AFFECT TENDEROMETER VALUE FOR PEAS. H. Campbell.

West. Canner and Packer 31 (2): 39-40, Feb., 1942.

*CAN FROZEN FOODS HELP WIN THE WAR AND WRITE THE PEACE? H. C. Diehl.

West. Frozen Foods 3 (4): 5-6, 8, 10, 1942.

*PRESERVING FRUITS AND VEGETABLES IN FROZEN FOOD LOCKERS. J. A. Berry.

West. Canner and Packer 34 (4): 50-52, 1942.

*PACKAGING OF FROZEN FOODS UNDER WAR CONDITIONS. H. C. Diehl and W. Rabak.

Proc. Inst. Food Technol., pp. 117-120, 1942.

FACTORS INFLUENCING THE TEXTURE OF PEAS PRESERVED BY FREEZING. M. M. Boggs, H. Campbell and C. D. Schwartz.

Food Res. 1.7 (4): 272-287, July-Aug., 1942. II. 8 (6): 502-515, Nov.-Dec., 1943.

PROTEIN AND SULFUR CONTENT OF IMMATURE LIMA BEANS AS AFFECTED BY VARIETAL AND ENVIRONMENTAL FACTORS AND PROCESSING. M. E. Davis, E. M. Chace, and D. G. Sorber (with Univ. Calif.).

Food Res. 7 (1): 26-37, 1942.

VITAMIN A VALUE OF FRESH AND DEHYDRATED CARROTS. R. H. Wilson, J. O. Thomas, and F. DeEds.

Food Prod. Jour. 22 (1): 15-17, Sept., 1942.

*ASCORBIC ACID, RAPID DETERMINATION IN FRESH, FROZEN, OR DEHYDRATED FRUITS AND VEGETABLES. H. J. Loeffler and J. D. Ponting.
Indus. and Engin. Chem., Analyt. Ed. 14 (11): 846-849, 1942.

*THE PRESENT STATUS OF FOOD DEHYDRATION IN THE UNITED STATES.
E. M. Chace.
Proc. Inst. Food Tech. pp. 70-89, 1942.

PRESERVATION OF FRUITS AND VEGETABLES BY COMMERCIAL DEHYDRATION.
E. M. Chace, W. A. Noel, and V. A. Pease.
U. S. Dept. Agr. Circular 619, Sept., 1941, revised 1942.

PRESENT STATUS OF DEHYDRATION IN THE UNITED STATES. E. M. Chace.
Proc. Inst. Food Technol. pp. 70-89, 1942.

*TUNNEL DEHYDRATORS AND THEIR USE IN VEGETABLE DEHYDRATION.
W. B. Van Arsdel.
Food Indus. I. 14 (19): 43-46, 106, 1942: II. 14 (11) 47-50, 1942:
III. 14 (12): 47-50, 1942.

*VITAMIN A VALUE OF FRESH AND DEHYDRATED CARROTS. R. H. Wilson,
J. O. Thomas, and F. DeEls.
Fruit Prod. Jour. 22 (1): 15-17, Sept., 1942.

FACES OF VEGETABLE DEHYDRATION REVEALED BY MICROSCOPE. R. M. Reeve.
Food Indus. 14 (12): 51-54, Dec., 1942.

PRESERVATION OF FRUITS AND VEGETABLES BY COMMERCIAL DEHYDRATION.
U. S. Dept. Agr. Circ. 619, Feb., 1942.

QUANTITATIVE FIELD TEST FOR ESTIMATION OF PEROXIDASE. W. B. Davis.
Indus. and Engin. Chem., Analyt. Ed. 14 (12): 952-3, 1942.

PROTEIN AND SULFUR CONTENTS OF IMMATURE LIMA BEANS (PHASEOLUS LUNATUS)
AS AFFECTED BY VARIETAL AND ENVIRONMENTAL FACTORS AND PROCESSING.
M. E. Davis, E. M. Chace, and C. G. Church.
Food Res. 7 (1): 26-37, 1942.

AIC-10, FROZEN PORK AND BEANS OF THE TOMATO SAUCE TYPE, June, 1943.

AIC-35, DETERMINATION OF ASCORBIC ACID IN FRESH, FROZEN, AND DEHYDRATED FOODS, Dec., 1943.

AIC-36, FREEZING PRESERVATION OF PUMPKIN PIE STOCK, Dec., 1943.

*A NEW METHOD FOR THE DETERMINATION OF MOISTURE IN DEHYDRATED VEGETABLES. B. Makower and S. Myers.
Proc. Inst. Food Technol. pp. 156-164, 1943.

*EQUILIBRIUM MOISTURE CONTENT OF DEHYDRATED VEGETABLES. B. Makower and G. L. Dehority.

Indus. and Engin. Chem. 35 (2): 193-197, Feb., 1943.

*FROZEN FOODS HAVE GOOD HEALTH RECORD. J. A. Berry.

Quick Frozen Foods 6 (3): 46, 1943.

*DELAY AFFECTS FROZEN PEA QUALITY. J. P. Nielsen, E. R. Wolford, and H. Campbell,

West. Canner and Packer 35 (6): 47-48, June, 1943.

*FREEZING BAKED BEANS AND OTHER PREPARED FOODS. D. G. Sorber,

Quick Frozen Foods 5 (8): 18-19, 24, 1943.

*DIRECT MICROSCOPIC METHOD TO ESTIMATE SANITARY HISTORY OF FROZEN PACK PEAS. E. R. Wolford.

West. Canner and Packer 35 (13): 58, Dec., 1943.

*PACKAGING REQUIREMENTS FOR DEHYDRATED VEGETABLES. A. L. Pitman, W. Rabak, and H. Yee.

Food Indus. 15 (1): 49-52, Jan., 1943.

*A MICROSCOPIC STUDY OF PHYSICAL CHANGES IN CARROTS AND POTATOES DURING DEHYDRATION. R. M. Reeve.

Food Res. 8 (2): 128-136, Mar.-April, 1943.

EFFECTS OF VARYING CONDITIONS ON THE RECONSTITUTION OF DEHYDRATED VEGETABLES.

M. E. Davis and L. B. Howard.

Proc. Inst. Food Technol., pp. 143-155, 1943.

THIS IS WHAT IT COSTS TO DEHYDRATE VEGETABLES. W. D. Ramage and

C. L. Rasmussen.

Food Indus. I. Buildings, plant layout, capital investment. 15 (7): 64-71, July, 1943; IIA. Processing costs--labor, raw material. 15 (8): 66-67, Aug., 1943; IIB. Processing costs--summarized. 15 (9): 75-77, Sept., 1943.

*SOME ENGINEERING PROBLEMS OF THE NEW VEGETABLE DEHYDRATION INDUSTRY.

W. B. Van Arsdel,

Heating, Piping and Air Conditioning 15 (3): 157-160, 1943.

COMMERCIAL DEHYDRATION OF VEGETABLES AND FRUITS IN WARTIME.

U. S. Dept. Agr. Misc. Pub. 524, Sept., 1943.

*FOOD DEHYDRATION--A REVISED INDUSTRY. E. A. Beavens.

Rural New Yorker 102 (5547): 34, Jan. 23, 1943.

*ADVANCES IN METHODS OF FOOD DEHYDRATION. E. A. Beavens.

Rural New Yorker 102 (5552): 202, 218, Apr. 3, 1943.

*RAPID DETERMINATION OF STARCH IN VEGETABLES. J. P. Nielsen.
Indus. and Eng. Chem., Analyt. Ed. 15 (3): 176-179, March, 1943.

*A MICROSCOPIC STUDY OF PHYSICAL CHANGES IN CARROTS AND POTATOES DURING DEHYDRATION. R. M. Reeve.
Food Res. 8 (2): 128-136, March-April, 1943.

*MICROSCOPY OF OILS AND CAROTENE BODIES IN DEHYDRATED CARROTS. R. M. Reeve.
Food Res. 8 (2): 137-145, March-April, 1943.

*CHANGES IN TISSUE COMPOSITION IN DEHYDRATION OF CERTAIN FLESHY ROOT VEGETABLES. R. M. Reeve.
Food Res. 8 (2): 146-155, March-April, 1943.

*TENDERIZING VEGETABLES FOR FREEZING. J. P. Nielsen, H. Campbell, and M. Boggs.
West. Canner and Packer 35 (6): 49, June, 1943.

*EXTRACTION OF ASCORBIC ACID FROM PLANT MATERIALS. RELATIVE SUITABILITY OF VARIOUS ACIDS. J. D. Ponting.
Indus. and Engin. Chem., Analyt. Ed. 15 (6): 389-391, June, 1943.

*DIRECT MICROSCOPIC METHOD TO ESTIMATE SANITARY HISTORY OF FROZEN PACK PEAS. E. R. Welford.
West. Canner and Packer 35 (13): 58, Dec., 1943.

*TRAY AND TUNNEL DRYING METHODS AND EQUIPMENT. W. B. Van Arsdel.
Proc. Inst. Food Technol., pp. 45-51, 1943.

DRYING CHARACTERISTICS OF VEGETABLES-RICED POTATOES. A. H. Brown and P. W. Kilpatrick.
Trans. Amer. Soc. Mech. Engin. 65 (11): 837-842, Nov., 1943.

*DEHYDRATED SPINACH. CHANGES IN COLOR AND PIGMENTS DURING PROCESSING AND STORAGE. H. J. Dutton, G. F. Bailey, and E. Kohake.
Indus. and Engin. Chem. 35 (11): 1173-1177, Nov., 1943.

AIC-31, APPLICATION OF DRYING RATE NOMOGRAPHS TO THE ESTIMATION OF TUNNEL-DEHYDRATOR DRYING CAPACITY; I. RICED WHITE POTATOES, Nov., 1943, Revised June, 1947; II. BLANCHED SWEET CORN, Nov., 1943; III. WHITE POTATO STRIPS--VERTICAL AIR FLOW, Jan., 1944; IV. SHREDDED CABBAGE, Feb., 1944; V. ONION SLICES, April, 1944; VI. SWEET POTATO STRIPS, Sept., 1944; VII. WHITE POTATO HALF CUBES, March, 1945; VIII. CARROT PIECES, May, 1947.

AIC-35, DETERMINATION OF ASCORBIC ACID IN FRESH, FROZEN, AND DEHYDRATED FOODS, Dec., 1943.

A QUANTITATIVE METHOD FOR THE DETERMINATION OF TYROTHRIN. K. P. Dimick.
Jour. Biol. Chem. 149 (2): 387-393, Aug., 1943.

UTILIZATION OF ASPARAGUS JUICE IN MICROBIOLOGICAL CULTURE MEDIA.

H. Humfeld and I. C. Feustel.

Proc. Soc. Expt. Biol. and Med. 54 (2): 232-235, 1943.

AIC-15, BIN-TYPE FINISHING DRIERS IN VEGETABLE DEHYDRATION, 1943, Revised July, 1944.

*EFFECTS OF HEAT SEALING ON WATER-VAPOR PERMEABILITIES OF COATED CELLOPHANES.

W. Rabak and G. L. Dehority.

Modern Packaging 17 (7): 161-163, 220, Mar., 1944.

DETERMINATION OF CRUDE LIPID IN VEGETABLE MATTER. J. P. Nielsen and

G. S. Bohart,

Indus. and Engin. Chem. 16 (11): 701-703, Nov., 1944.

*VEGETABLE AND FRUIT DEHYDRATION. A MANUAL FOR PLANT OPERATORS.

U. S. Dept. Agr. Misc. Publ. 540, June, 1944.

CABINET DEHYDRATORS SUITED TO SMALL-SCALE OPERATIONS. E. A. Beavens.

Food Indus. 16 (1): 70-72; (2): 90-92; (3): 75, Jan., Feb., March, 1944.

DETERMINATION OF SULFUR DIOXIDE IN DEHYDRATED FOODS. A. N. Prater,

C. M. Johnson, M. F. Pool, and G. Mackinney. (With Univ. Calif.).

Indus. and Engin. Chem., Analyt. Ed. 16 (3): 153-157, March, 1944.

RAPID ESTIMATION OF PEROXIDASE IN VEGETABLE EXTRACTS--AN INDEX OF BLANCHING

ADEQUACY FOR FROZEN VEGETABLES. M. P. Masure and H. Campbell.

Fruit Prod. Jour. and Amer. Food Mfr. 23 (12): 369-374, Aug., 1944.

*CABINET DEHYDRATORS SUITED TO SMALL-SCALE OPERATIONS. E. A. Beavens.

Food Indus.: I. 16 (11): 70-72, Jan., 1944; II. 16 (2): 90-92, Feb., 1944;

III. 16 (3): 75, Mar., 1944.

SULPHITE RETARDS DETERIORATION OF DEHYDRATED CABBAGE SHRED. G. Mackinney

and L. B. Howard.

Food Indus. 16 (5): 355-356, May, 1944 (with Univ. Calif.).

CLEANING VINED CANNING PEAS BY FROTH FLOTATION REMOVAL OF NIGHTSHADE.

M. K. Veldhuis and A. M. Neubert.

West. Canner and Packer 36 (6): 18-19, May, 1944.

RELATIONSHIP OF IRON NUTRITION TO THE SYNTHESIS OF VITAMINS BY TORULOPSIS

UTILIS. J. C. Lewis.

Arch. Biochem. 4 (2): 217-223, May, 1944.

*VITAMIN SYNTHESIS BY TORULA YEAST. J. C. Lewis, J. J. Stubbs and

W. M. Noble.

Arch. Biochem. 4 (3): 389-401, July, 1944.

*FRUIT JUICES YIELD FOOD YEAST. J. J. Stubbs, W. M. Noble and J. C. Lewis.
Food Indus. 16 (9): 694-696, Sept., 1944.

METHIONINE DEFICIENCY IN YEAST PROTEIN. A. A. Klose and H. L. Fevold.
Proc. Soc. Expt. Biol. and Med. 56 (2): 98-101, 1944.

*FROZEN TOMATOES NOT TOO GOOD, JUICE HAS POSSIBILITIES.
Food Indus. 16 (8): 532-533, Aug., 1944.

AIC-47, THE SAMPLING OF ANALYSIS OF GASES IN CANS OF DEHYDRATED VEGETABLES, June, 1944.

AIC-58, PEROXIDASE TEST PROCEDURE FOR DEHYDRATED POTATOES TO INDICATE ADEQUACY OF BLANCHING, Aug., 1944.

SUBTILIN--AN ANTIBACTERIAL PRODUCT OF BACILLUS SUBTILIS. E. F. Jansen and D. J. Hirschmann.
Arch. Biochem. 4 (3): 297-309, July, 1944.

FREEZING TO PRESERVE HOME-GROWN FOODS. H. C. Diehl and K. F. Warner.
U.S.D.A. Circ. 709, 1945.

AIC-75, TRAY MATERIALS IN RELATION TO SULFITED, DEHYDRATED VEGETABLES. March, 1945.

COMMERCIAL SULPHITING PRACTICES. E. A. Beavens and J. A. Bourne.
Food Indus. 17 (9): 1044-1045, 1945.

*SIGNIFICANCE OF MOISTURE CONTENT OF DEHYDRATED VEGETABLES. L. B. Howard.
Ganner 100 (3): 46, Feb., 1945.

SEVERE BLANCH DOESN'T IMPROVE DEHYDRATED POTATO QUALITY. H. Campbell, H. Lineweaver, and H. J. Morris.
Food Indus. 17 (4): 384-386, April, 1945.

CLEANING VINED CANNING PEAS BY FROTH FLOTATION. A. M. Neubert and M. K. Veldhuis.
Food Indus. 17 (5): 494-97, May, 1945.

AIC-70, PROCESS FOR PRODUCTION OF ASPARAGUS--JUICE CONCENTRATE. Feb., 1945.

*THE PROTECTIVE PACKAGING OF FROZEN FOODS. W. Rabak.
Refrig. Engin. 48 (5): Nov., 1944; Good Packaging 6 (2): 21, Feb., 1945.

*IMPACT--EFFECT ON MOISTURE BARRIERS AT LOW TEMPERATURE. W. Rabak and J. B. Stark.
Modern Packaging 18 (8): 137-139, 166, April, 1945.

PROPIONATES CONTROL MICROBIAL GROWTH IN FRUITS AND VEGETABLES. E. R. Wolford and A. A. Andersen.

Food Indus. 17 (6): 622-624, June, 1945.

NUTRITIONAL VALUE OF YEAST PROTEIN TO THE RAT AND THE CHICK.

A. A. Klose and H. L. Fevold.

Jour. Nutrition 29 (6): 421-430, June, 1945.

*SOME FUNDAMENTALS OF VEGETABLE PRESERVATION BY FREEZING. H. Campbell.

West. Frozen Foods 6 (8): 3-5, June, 1945.

*COMMERCIAL SULFITING PRACTICES. E. A. Beavens and J. A. Bourne.

Food Indus. 17 (9): 100-101, Sept., 1945.

SPECIFIC HEATS OF DEHYDRATED VEGETABLES AND EGG POWDER. F. Stitt and E. K. Kennedy.

Food Res. 10 (5): 426-436, Sept.-Oct., 1945.

*RECENT ENGINEERING INVESTIGATIONS IN FOOD DEHYDRATION AT THE WESTERN REGIONAL RESEARCH LABORATORY. W. B. Van Arsdel.

Proc. 4th Ann. Meet. National Dehydrators Assoc. pp. 33-35, 1945.

EFFECT OF STORAGE TEMPERATURES ON SENSITIVITY OF WHITE ROSE POTATOES TO PROCESSING HEAT. H. Campbell and P. W. Kilpatrick.

Fruit Prod. Jour. and Amer. Food Mfr. 24 (4): 106-108, Dec., 1945.

*RAPID DETERMINATION OF STARCH. FACTORS FOR STARCHES AND COMPARISON WITH ACID AND ENZYMIC HYDROLYSIS METHODS. J. P. Nielsen and P. C. Gleason.

Indus. and Engin. Chem., Analyt. Ed. 17 (3): 131-134, March, 1945.

SPECIFIC HEATS OF DEHYDRATED VEGETABLES AND EGG POWDER. F. Stitt and E. K. Kennedy.

Food Res. 10 (5): 426-436, Sept., 1945.

RADIO-FREQUENCY OF DIELECTRIC PROPERTIES OF DEHYDRATED CARROTS. APPLICATION TO MOISTURE DETERMINATION BY ELECTRICAL METHODS. W. C. Dunlap and B. Makower.

Jour. Phys. Chem. 49 (6): 601-622, Nov., 1945.

PRODUCTION OF TYROTHRIN IN CULTURES OF BACILLUS BRAVIS. J. C. Lewis, K. P. Dimick, and I. C. Feustel.

Indus. and Engin. Chem. 37 (19): 996-1004, Oct., 1945.

MODIFICATION OF GRAMICIDIN THROUGH REACTION WITH FORMALDEHYDE. J. C. Lewis, K. P. Dimick, I. C. Feustel, H. L. Fevold, H. S. Olcott, and H. Fraenkel-Conrat.

Science 102 (2626): 274-275, Sept., 1945.

AIC-120, SANITATION OF FROZEN FOODS, June, 1946.

SEALING TEMPERATURE AND WVP--A CORRELATION IN EFFECTIVENESS OF WAXED PAPERS. W. Rabak and J. B. Stark.
Modern Packaging 19 (8): 157-160, April, 1946.

PRACTICAL EXPERIMENTS DEMONSTRATE PROTECTIVE VALUE OF DOUBLE WRAP.
W. Rabak and J. B. Stark.
West. Canner and Packer 38 (11): 74-75, Oct., 1946; Food Indus. 18 (11): 1680-1691, Nov., 1946.

SPECTROGRAPHIC DETERMINATION OF CALCIUM IN MICROBIOLOGICAL CULTURE MEDIA.
F. J. Eastmond.
Jour. Optical Soc. Amer. 38 (1): 57-60, Jan., 1946.

SEASONAL VARIATION IN THE ENZYME CONTENT OF ELEVEN VARIETIES OF CARROTS.
H. J. Morris, C. A. Weast, and H. Lineweaver.
The Bot. Gazette 107 (3): 362-372, March, 1946.

STRUCTURAL COMPOSITION OF THE SCLEREIDS IN THE INTEGUMENT OF PISUM SATIVUM L.. R. M. Reeve.
Amer. Jour. Bot. 33 (3): 191-204, March, 1946.

THE CONTENT AND BIOLOGICAL AVAILABILITY OF CAROTENE IN DEHYDRATED CARROTS STORED AT HIGH TEMPERATURES. G. F. Bailey, H. J. Dutton, A. M. Ambrose, R. H. Wilson, and F. DeEds.
Arch. Biochem. 10 (1): 125-130, May, 1946.

THE CONTENT AND BIOLOGICAL AVAILABILITY OF CAROTENE IN RAW AND DEHYDRATED CARROTS AND OTHER VEGETABLES. R. H. Wilson, A. M. Ambrose, F. DeEds, H. J. Dutton, and G. F. Bailey.
Arch. Biochem. 10 (1): 131-140, May, 1946.

PRESENCE OF A GROWTH-INHIBITING SUBSTANCE IN RAW SOYBEANS. A. A. Klose, B. Hill, and H. L. Fevold.
Proc. Soc. Expt. Biol. and Med. 62 (1): 10-12, May, 1946.

MOISTURE DETERMINATION IN DEHYDRATED VEGETABLES. VACUUM OVEN METHOD.
B. Makower, S. M. Chastain, and E. Nielsen,
Indus. and Engin. Chem. 38 (7): 725-731, July, 1946.

*PROGRESS IN SPRAY DRYING OF FRUITS AND VEGETABLES. J. R. Matchett.
West. Canner and Packer 38 (1): 71-72, Jan., 1946.

DEHYDROFREEZING--NEW WAY OF PRESERVING FOOD. L. B. Howard, and H. Campbell.
Food Indus. 18 (5): 674-676, May, 1946.

*VACUUM DRYING OF COMPRESSED VEGETABLE BLOCKS. W. C. Dumlap.
Indus. and Eng. Chem. 38 (12): 1251-1253, Dec., 1946.

MICRO-KJELDAHL DETERMINATION OF NITROGEN IN GRAMICIDIN AND TRYPTOPHAN.
COMPARISON OF GUNNING-ARNOLD-DYER AND FRIEDRICH METHODS.

L. M. White and G. E. Secor.

Indus. and Engin. Chem. 18 (7): 457-458, July, 1946.

CHEMICAL DERIVATIVES OF GRAMICIDIN. H. Fraenkel-Conrat, J. C. Lewis,
K. P. Dimick, B. G. Edwards, H. C. Reitz, R. F. Ferrel, B. A. Brandon, and
H. S. Olcott.

Proc. Soc. Expt. Biol. and Med. 63 (2): 302-308, Nov., 1946.

A NEW LABORATORY FERMENTOR FOR YEAST PRODUCTION INVESTIGATIONS.

I. C. Feustel and H. Humfeld.

Jour. Bact. 52 (2): 229-235, August, 1946.

AIC-106, PRODUCTION, CONCENTRATION, PROPERTIES, AND ASSAY OF THE ANTIBIOTIC,
SUBTILIN, San., 1946.

ONTOGENY OF THE SCLEREIDS IN THE INTEGUMENT OF PISUM SATIVUM L. R. M. Reeve.
Amer. Jour. Bot. 33 (10): 806-816, Dec., 1946.

DEVICE FOR PEELING AGRICULTURAL PRODUCTS. No. 2,403,923. G. T. Hemmeter.
Patented July 16, 1946.

AIC-46, SELECTED BIBLIOGRAPHY OF FREEZING PRESERVATION OF FRUITS AND
VEGETABLES, 1920-45, Rev. No. 3, May, 1947.

AIC-34, A TEST FOR ADEQUACY OF BLANCHING IN FROZEN VEGETABLES. Revised
May, 1947.

AIC-152, APPROXIMATE DIFFUSION CALCULATIONS FOR THE FALLING-RATE PHASE OF
DRYING, April, 1947.

USING FROTH FLOTATION TO CLEAN VINED CANNING PEAS.

Food Indus. 19 (6): 769-72, June, 1947.

EVALUATION OF TORULA YEAST PROTEIN IN THE LIFE CYCLE OF THE RAT.

A. A. Klose and H. L. Fevold.

Arch. Biochem. 13 (3): 349-355, June, 1947.

*APPROXIMATE DIFFUSION CALCULATIONS FOR THE FALLING-RATE PHASE OF DRYING.

W. B. Van Arsdel.

Chem. Engin. Progress 43 (1): 13-24, Jan., 1947.

THE REACTION OF FORMALDEHYDE WITH PROTEINS. IV. PARTICIPATION OF INDOLE
GROUPS. GRAMICIDIN. H. Fraenkel-Conrat, B. A. Brandon, and H. S. Olcott.

Jour. Biol. Chem. 168 (1): 99-118, Apr., 1947.

ANTIBIOTIC ACTIVITY OF THE FATTY-ACID-LIKE CONSTITUENTS OF WHEAT BRAN.

H. Humfeld.

Jour. Bact. 54 (4): 513-517, Oct., 1947.

*AN IMPROVED LABORATORY-SCALE FERMENTOR FOR SUBMERGED CULTURE INVESTIGATIONS. H. Humfeld.

Jour. Bact. 54 (6): 689-696, Dec., 1947.

A METHOD FOR PURIFICATION OF SUBTILIN (abstract). K. P. Dimick, G. Alderton, H. D. Lightbody, and H. L. Fevold.

Fed. Amer. Socs. Expt. Biol. Proc. 6 (1): 247-248, March, 1947.

ENHANCEMENT OF SUBTILIN ACTIVITY BY METHYLATION (abstract). J. C. Lewis and E. F. Jansen.

Fed. Amer. Socs. Expt. Biol. Proc. 6 (1): 270, March, 1947.

THE MICROBIOLOGICAL ASSAY OF SUBTILIN. J. C. Lewis, E. M. Humphreys, P. A. Thompson, K. P. Dimick, R. G. Benedict, A. F. Langlykke, and H. D. Lightbody. (Authors Benedict and Langlykke, NRRL).

Arch. Biochem. 14 (3): 437-450, Aug., 1947.

SUBTILIN PRODUCTION IN SURFACE CULTURES. J. C. Lewis, R. E. Feeney, J. A. Garibaldi, H. D. Michener, D. J. Hirschmann, D. F. Traufler, A. F. Langlykke, H. D. Lightbody, J. J. Stubbs, and H. Humfeld. (Authors Traufler and Langlykke, NRRL).

Arch. Biochem. 14 (3): 415-425, Aug., 1947.

SUBTILIN PRODUCTION IN SUBMERGED CULTURE. J. J. Stubbs, R. E. Feeney, J. C. Lewis, I. C. Feustel, H. D. Lightbody, and J. A. Garibaldi.

Arch. Biochem. 14 (3): 427-435, Aug., 1947.

ZINC AS AN ESSENTIAL ELEMENT FOR GROWTH AND SUBTILIN FORMATION BY BACILLUS SUBTILIS. R. E. Feeney, H. D. Lightbody, and J. A. Garibaldi.

Arch. Biochem. 15 (1): 13-17, Oct., 1947.

PURIFICATION AND SOME PROPERTIES OF SUBTILIN. K. P. Dimick, G. Alderton, J. C. Lewis, H. D. Lightbody, and H. L. Fevold.

Arch. Biochem. 15 (1): 1-11, 1947.

NUTRITIONAL STUDIES ON THE FORMATION OF SUBTILIN BY BACILLUS SUBTILIS IN SURFACE CULTURES (abstract). R. E. Feeney, E. M. Humphreys, H. D. Lightbody, and J. A. Garibaldi.

Fed. Amer. Socs. Expt. Biol. Proc. 6 (1): 250, 1947.

*BROWNING OF DEHYDRATED VEGETABLES DURING STORAGE. R. R. Legault, W. F. Talburt, A. M. Mylne, and L. A. Byran.

Indus. and Engin. Chem. 39 (10): 1294-1299, Oct., 1947.

*RELATION OF HISTOLOGICAL CHARACTERISTICS TO TEXTURE IN SEED COATS OF PEAS. R. M. Reeve.

Food Res. 12 (1): 10-23, Jan., 1947.

*DEGREE OF MATURITY INFLUENCES THE QUALITY OF FROZEN PEAS. J. P. Nielsen, H. Campbell, C. S. Bohart, and M. P. Masure.

Food Indus. I. 19 (3): 81-84, Mar. 1947; II. 19 (4): 103-106, Apr. 1947.

*EFFECT OF FLAVONOLS ON CLOSTRIDIUM BOTULINUM. A. A. Anderson and J. A. Berry.
Science 106 (2765): 644-645, Dec., 1947.

YIELD AND PROCESSING QUALITY OF SWEET CORN VARIETIES GROWN AT LEWISTON, IDAHO.
J. E. Kraus, A. M. Neubert, and G. H. Carter.
Food Packer 29 (5): 65-, Apr., 1948.

SUCCINIC ACID DERIVATIVES OF GRAMICIDIN AND METHYLOL GRAMICIDIN.
H. S. Olcott, J. C. Lewis, K. P. Dimick, H. L. Fevold, and H. Fraenkel-Conrat.
Arch. Biochem. 10 (3): 553-555, Aug., 1948.

A METHOD FOR MEASURING THE CONSISTENCY OF TOMATO PASTE. J. C. Underwood and
G. J. Keller.
Fruit Prod. Jour. and Amer. Food Mfr. 28 (4): 103-5, Dec., 1948.

THE FROTH-FLOTATION PROCESS FOR CLEANING VINED GREEN PEAS.
Bureau of Agricultural and Industrial Chemistry, U. S. Dept. Agr. (Mimeo-
graphed circular) AIC-226, Apr., 1949.

ESTIMATION OF THE COLOR OF TOMATO-PASTE---APPLICATION OF A COLOR INDEX.
W. B. Davis.
Analyt. Chem. 21 (12): 1500-1503, 1949.

PREPARATION OF LYCOPENE FROM TOMATO PASTE FOR USE AS A SPECTROPHOTOMETRIC
STANDARD. W. B. Davis.
Analyt. Chem. 21 (10): 1226-1228, 1949.

SECOND ANNUAL CONFERENCE ON POTATOES, WESTERN REGIONAL RESEARCH LABORATORY,
Oct. 17-18, 1949 (mimeographed).

FACTORS INFLUENCING THE QUALITY OF TOMATO PASTE. I. THE CHEMICAL COMPOSITION
OF CALIFORNIA COMMERCIAL TOMATO PASTE. J. C. Underwood.
Food Research 15 (5): 366-372, Sept.-Oct., 1950.

FACTORS INFLUENCING THE QUALITY OF TOMATO PASTE. II. PECTIC CHANGES DURING
PROCESSING. R. J. McCulloch, B. W. Nielsen, and E. A. Beavens.
Food Technol. 4 (9): 339-343, Sept., 1950.

TIME LAPSE GETS TOP BLAME FOR SHELLED PEA OFF-FLAVOR. W. F. Talburt and
R. R. Legault.
Food Indus. 22 (6): 1021-1023, June, 1950.

ROLE OF BRUISING AND DELAY IN THE DEVELOPMENT OF OFF-FLAVOR IN PEAS.
R. U. Makower and A. C. Ward.
Food Technol. 4 (2): 46-49, Feb., 1950.

EFFECT OF STEAM BLANCHING ON QUALITY OF FROZEN PEAS. R. R. Legault,
W. F. Talburt, H. L. Hanson, and L. R. Leinbach.
Food Technol. 4 (5): 194-199, May, 1950.

VALUE OF STARCH COATING IN THE PRESERVATION OF QUALITY OF DEHYDRATED CARROTS. M. P. Masure, G. S. Bohart, E. J. Eastmond, and M. M. Boggs. Food Technol. 4 (3): 94-97, March, 1950.

PROCESSING QUALITY OF VARIETIES AND STRAINS OF DRY BEANS. H. J. Morris, R. L. Olson, and R. C. Bean. Food Technol. 4 (6): 247-251, June, 1950.

QUICK TEST OF SWEET CORN QUALITY. K. T. Williams, E. A. McComb, and B. L. Washauer. Food Indus. 22 (3): 458-459, March, 1950.

METHOD OF COOLING COMPRESSED BLOCKS OF DEHYDRATED VEGETABLE MATTER. Patent No. 2,507,550 to G. S. Smith, patented May 16, 1950.

AIC-287, CONVERGENCE CRITERIA IN NUMERICAL SOLUTION OF THE DIFFUSION EQUATION. W. B. Van Arsdel, June, 1950.

SCORING TECHNIQUES FOR SULFITED FOODS. M. M. Boggs and A. C. Ward. Food Technol. 4 (7): 282-84, July, 1950.

DEHYDRATED PEAS. W. F. Talburt and R. R. Legault. Food Technol. 4 (7): 286-91, July, 1950.

MEASUREMENT OF NONENZYMATIC BROWNING OF DEHYDRATED VEGETABLES DURING STORAGE. G. E. Hendel, G. F. Bailey, and D. H. Taylor. Food Technol. 4 (9): 344-47, Sept., 1950.

WHICH MATURITY INDEX METHOD BEST FOR RAW SWEET CORN? G. H. Carter, O. E. Olson, and J. L. Henry (Laboratory of Fruit and Vegetable Products, Pullman, Wash.). Food Packer 31 (9): 44-46, Sept., 1950.

DETERMINATION OF STARCH AND AMYLOSE IN VEGETABLES. APPLICATION TO PEAS. R. M. McCreedy, J. Guggolz, V. Silveira, and H. S. Owens. Analyt. Chem. 22 (9): 1156-58, Sept., 1950.

METHODS FOR MEASURING THE TENDERNESS AND MATURITY OF PROCESSED PEAS. R. U. Makower. Food Technol. 4 (10): 403-08, Oct., 1950.

WRRL "PUFFS" POTATOES. W. O. Harrington and F. P. Griffiths. Food Indus. 22 (11): 1872-2005-6, Nov., 1950.

A STUDY OF THE USE OF ION-EXCHANGE RESINS FOR THE REMOVAL OF NON-SUGAR REDUCING SUBSTANCES IN THE ANALYSIS OF FRESH AND DEHYDRATED VEGETABLES FOR REDUCING SUGARS. K. T. Williams, A. Bevenue, and B. Washauer. Jour. Assoc. Offic. Agr. Chem. 33 (4): 986-94, Nov. 15, 1950.

AIC-287, CONVERGENCE CRITERIA IN NUMERICAL SOLUTION OF THE DIFFUSION EQUATION. W. B. Van Arsdel, June, 1950.

FACTORS INFLUENCING QUALITY OF TOMATO PASTE. I. CHEMICAL COMPOSITION OF CALIFORNIA COMMERCIAL TOMATO PASTE. J. C. Underwood (Laboratory of Fruit and Vegetable Chemistry, Pasadena, Calif.).
Food Research 15 (5): 366-72, Sept.-Oct., 1950.

FACTORS INFLUENCING THE QUALITY OF TOMATO PASTE. II. PECTIC CHANGES DURING PROCESSING. R. J. McColloch, B. W. Nielsen, and E. A. Beavens (Laboratory of Fruit and Vegetable Chemistry, Pasadena, Calif.).
Food Technol. 4 (9): 339-43, Sept., 1950.

APPARATUS FOR BLANCHING DEEP BEDS OF VEGETABLES. Patent No. 2,522,513 to G. T. Hemmeter, Sept. 19, 1950.

AIC-325, STORING AND HANDLING FRESH VEGETABLES FOR DEHYDRATION. F. E. Lindquist, Dec., 1951.

INHERITANCE OF STARCH CONTENT AND AMYLOSE CONTENT OF THE STARCH IN PEAS (PISUM SATIVUM). S. Kellenbarger, V. Silveira, R. M. McCready, H. S. Owens, and J. L. Chapman. (With Washington Agricultural Experiment Station.)
Aeron. Jour. 43 (7): 337-40, July, 1951.

QUICK COOKING DEHYDRATED POTATOES. W. O. Harrington, R. L. Olson, and R. M. McCready.
Food Technol. 5 (8): 311-13, Aug., 1951.

EFFECT OF PROCESSING PROCEDURE ON QUALITY OF FROZEN WHOLE-KERNEL SWEET CORN. F. E. Lindquist, W. C. Dietrich, and M. M. Boggs.
Food Technol. 5 (9): 381-84, Sept., 1951.

A RAPID PLATE METHOD OF COUNTING SPORES OF CLOSTRIDIUM BOTULINUM. A. A. Andersen,
Jour. Bact. 62 (4): 425-32, Oct., 1951.

BROWNING OF DEHYDRATED SULFITED VEGETABLES DURING STORAGE. R. R. Legault, C. E. Hendel, W. F. Talburt, and M. F. Pool.
Food Technol. 5 (10): 417-23, Oct., 1951.

DETERMINATION OF SULFITE IN DEHYDRATED WHITE POTATOES BY DIRECT TITRATION. E. F. Potter and C. E. Hendel.
Food Technol. 5 (11): 473-75, Nov., 1951.

ISOLATION OF AN ORGANIC SULFUR COMPOUND FROM ASPARAGUS. Patent No. 2,559,625 to E. F. Jansen, July 10, 1951.

MODIFIED FLOTATION METHOD SPEEDS FROZEN PEA MATURITY GRADING. R. G. Witebsky and H. K. Burr.
Food Packer 32 (6): 36-37, June, 1951.

AIC-297, DEHYDRATED MASHED POTATOES--A REVIEW. R. L. Olson and W. O. Harrington, January, 1951.

AIC-300, PRINCIPLES OF THE DRYING PROCESS, WITH SPECIAL REFERENCE TO VEGETABLE DEHYDRATION. W. B. Van Arsdel, March, 1951.

AIC-303, FACTORS AFFECTING STORAGE STABILITY OF POTATO GRANULES. C. E. Hendel, H. K. Burr, and M. M. Boggs, March, 1951.

A RAPID METHOD FOR DETERMINATION OF OIL IN POTATO CHIPS. K. T. Williams and E. A. McComb, Potato Chipper 10 (9): 5-6, April, 1951.

AIC-308, TUNNEL-AND-TRUCK DEHYDRATORS, AS USED FOR DEHYDRATING VEGETABLES. W. B. Van Arsdel, May, 1951.

EFFECT OF ENZYME INACTIVATION ON QUALITY RETENTION IN FROZEN BRUSSELS SPROUTS. F. E. Lindquist, W. C. Dietrich, M. P. Masure, and M. M. Boggs. Food Technol. 5 (5): 198-99, May, 1951.

COMPARISON OF SCORING RESULTS FOR TWO AND FOUR SAMPLES OF CORN PER TASTE SESSION. A. C. Ward and M. M. Boggs, Food Technol. 5 (6): 219-20, June, 1951.

ROTARY BLANCHER OR COOKER. Patent No. 2,537,053 to G. T. Hemmeter, Jan. 9, 1951.

OUR SECOND LARGEST FOOD GROUP. F. P. Griffiths, H. S. Olcott, and W. L. Shaw. U. S. Dept. Agr. Yearbook, 1950-51, pages 213-16.

THE PROCESSING OF POTATOES FOR FOOD. F. P. Griffiths. U. S. Dept. Agr. Yearbook, 1950-51, pages 184-87.

THE MAKING OF POTATO CHIPS. R. C. Wright, M. E. Davis, and C. E. Hendel. U. S. Dept. Agr. Yearbook, 1950-51, pages 788-89.

NINE PRINCIPLES FOR FREEZING VEGETABLES. J. A. Berry and F. E. Lindquist. U. S. Dept. Agr. Yearbook, 1950-51, pages 217-20.

THE ART OF DRYING VEGETABLES. J. A. Berry and F. E. Lindquist. U. S. Dept. Agr. Yearbook, 1950-51, pages 221-26.

RAPID METHOD FOR MOISTURE IN FRUITS AND VEGETABLES BY OXIDATION WITH DICHROMATE. I. POTATOES AND PEAS. H. F. Launer and Y. Tomimatsu. Food Technol. 6 (2): 59-64, Feb., 1952.

REACTION OF T-BUTYLHYDROPEROXIDE WITH SOME PHENOLS. T. W. Campbell and G. M. Coppinger. Jour. Amer. Chem. Soc. 74 (6): 1469-71, March, 1952,

DEVELOPMENT OF OFF FLAVOR IN SHELLED PEAS HELD IN COLD WATER. R. U. Maltower, M. M. Boggs, and H. K. Burr.
Food Technol. 6 (5): 179-80, May, 1952.

RAPID DETERMINATION OF MOISTURE IN DEHYDRATED VEGETABLES WITH KARL FISCHER REAGENT BY USE OF FORMAMIDE AS AN EXTRACTION SOLVENT. E. A. McComb and R. M. McCready.
Jour. Assoc. Offic. Agr. Chem. 35 (2): 437-41, May, 1952.

ISOLATION AND CHARACTERIZATION OF TRYPSIN INHIBITOR FROM LIMA BEANS. H. Fraenkel-Conrat, R. C. Bean, E. D. Ducay, and H. S. Olcott.
Arch. Biochem. and Biophys. 37 (2): 393-407, June, 1952.

PREPARATION OF NUT-LIKE PRODUCTS FROM DRY BEANS. Patent No. 2,584,150 to H. J. Morris, Feb. 5, 1952.

PREPARATION OF NOVEL FOOD PRODUCTS FROM RICE. Patent No. 2,585,036 to R. L. Roberts, Feb. 12, 1952.

METHOD OF STABILIZING RICE PRODUCTS. Patent No. 2,585,978 to G. R. Van Atta, E. B. Kester, and H. S. Olcott, Feb. 19, 1952.

AIC-168, ANNOTATED BIBLIOGRAPHY OF SUBTILIN. J. C. Lewis, revised Aug, 1952.

AIC-344, SANITATION AND MICROBIOLOGY AS RELATED TO VEGETABLE DEHYDRATION. R. L. Olson, Sept., 1952.

THE SUBTILIN SENSITIVITY OF BACTERIA AS A FUNCTION OF CULTURE AGE. L. E. Sacks.
Antibiotics and Chemotherapy 2 (8): 411-16, Aug., 1952.

EFFECT OF SUBTILIN ON SPORES OF CLOSTRIDIUM BOTULINUM. A. A. Andersen.
Jour. Bact. 64 (2): 145-49, Aug., 1952.

REVIEW OF BROWNING REACTION STUDIES IN RELATION TO PRODUCT APPLICATION. INTRODUCTION TO THE SYMPOSIUM ON BROWNING. H. S. Olcott, Contributions of Browning Research to Ration Item Stability.
Quartermaster Food and Container Institute, Chicago, pp. 51-56, Aug., 1952.

THE ALKALINE ISOMERIZATION OF HUMULONE. J. F. Carson.
Jour. Amer. Chem. Soc. 74 (18): 4615-20, Sept., 1952.

THE NUTRIENT REQUIREMENTS OF AGARICUS CAMPESTRIS GROWN IN SUBMERGED CULTURE. H. Humfeld and T. F. Sugihara.
Mycologia 44 (5): 605-20, Sept.-Oct., 1952.

COMPARISON OF FROZEN AND DEHYDROFROZEN PEAS WITH FRESH AND STORED POD PEAS. M. M. Boggs and W. F. Talburt.
Food Technol. 6 (11): 438-42, Nov., 1952.

ISOLATION OF PEA PROTEINS. Patent No. 2,607, 768 to R. M. McCready and V. G. Silveira, Aug. 19, 1952.

FOAM BREAKER FOR SUBMERGED CULTURE FERMENTOR. Patent No. 2,610,155 to H. Humfeld, E. Aeschlimann, and J. R. Hoffman, Sept. 9, 1952.

SYNTHESIS OF ORGANIC PEROXIDES. Patent No. 2,610,972 to T. W. Campbell and G. M. Coppinger, Sept. 16, 1952.

PRODUCTION OF POTATO CHIPS. Patent No. 2,611,705 to C. E. Hendel, Sept. 23, 1952.

PREPARATION OF DEHYDRATED CARROTS. Patent No. 2,619,424 to M. P. Masure, Nov. 25, 1952.

PRODUCTION OF MUSHROOM MYCELIUM. Patent No. 2,618,900 to H. Humfeld, Nov. 25, 1952.

RECOVERY OF VALUES FROM WASTE CANTOLOUFE. Patent No. 2,617,728 to G. R. Van Atta, Nov. 11, 1952.

AIC-356, PRELIMINARY PLANNING FOR VEGETABLE DEHYDRATION. C. L. Rasmussen and W. L. Shaw, June, 1953, mimeographed.

COMPARISON OF METHODS FOR MEASURING THE MATURITY FACTOR IN FROZEN PEAS. R. U. Makower, M. M. Boggs, H. K. Burr, and H. S. Olcott. Food Technol. 7 (1): 43-48, Jan. 1953.

FRACTIONATION OF STARCHES FROM SMOOTH AND WRINKLED SEEDED PEAS. MOLECULAR WEIGHTS, END-GROUP ASSAYS, AND IODINE AFFINITIES OF THE FRACTIONS. A. L. Potter, V. Silveira, R. M. McCready, and H. S. Owens. Jour. Amer. Chem. Soc. 75 (6): 1335-38, March, 1953.

EFFECTS OF PROCESSING VARIABLES ON LEACHING LOSS, CAROTENE CONTENT AND SUSCEPTIBILITY TO BROWNING IN DEHYDRATED CARROT. C. E. Hendel, R. R. Legault, and W. F. Talburt. Food Technol. 7 (4): 60-62, April 1953.

REACTION BETWEEN 2,6-Di-T-BUTYL-p-CRESOL AND BROMINE. G. M. Coppinger and T. W. Campbell. Jour. Amer. Chem. Soc. 75 (3): 734-36, Feb. 1953.

RECENT ADVANCES IN POTATO GRANULE TECHNOLOGY. R. L. Olson, W. O. Harrington, G. H. Neel, M. W. Cole, and W. R. Mullins. Food Technol. 7 (4): 177-81, April, 1953.

BACILLUS MEGATERIUM FOR BIOSYNTHESIS OF COBALAMIN. J. A. Garibaldi, K. Ijichi, N. S. Snell, and J. C. Lewis. Indus. and Engin. Chem. 45 (4): 838-46, April, 1953.

DEHYDRATION OF SWEETPOTATOES. H. K. Burr. Activities Report (Quartormaster Food and Container Institute) 5(1): 25-26, 1953.

A NEW SULFUR-CONTAINING AMINO ACID FROM SUBTILIN. G. Alderton.
Jour. Amer. Chem. Soc. 75 (10): 2391-92, May, 1953.

EFFECT OF SOME ANTIBIOTICS ON CLOSTRIDIUM BOTULINUM. A. A. Andersen,
H. D. Michener and H. S. Olcott.
Antibiotics and Chemotherapy 3 (5): 521-26, May, 1953.

*ANTIBIOTICS IN FOOD PRESERVATION. I. THE INFLUENCE OF SUBTILIN ON THE
THERMAL RESISTANCE OF SPORES OF CLOSTRIDIUM BOTULINUM AND THE PUTREFACTIVE
ANAEROBE 3679. F. R. LeBlanc, K. A. Devlin, and C. R. Stumbo (contract
publication) (State College of Washington, Pullman).
Food Technol. 7 (4): 181-84, April, 1953.

NUTRITIONAL STUDIES WITH LACTOBACILLUS FERMENTI. N. Snell and J. C. Lewis.
Jour. Bact. 65 (6): 671-766, June, 1953.

*UNUSUAL ASPECTS AND NOVEL USES OF ANTIBIOTICS. J. C. Lewis.
Proc. 14th Annual Biology Colloquium, Oregon State College Press, 1953.

PRODUCTION OF HEXA-HYDROLUPULONE AND THE SALTS THEREOF. Patent No.
2,640,856 to J. F. Carson, June 2, 1953.

FROZEN PEAS IMPROVED BY RESEARCH. H. S. Olcott.
Research Achievement Sheet 159(C), Agr. Research Admin., U. S. Dept. of Agr.,
March, 1953.

WHEAT

*A LACTOBACILLUS ASSAY METHOD FOR P-AMINO BENZOIC ACID. J. C. Lewis.
Jour. Biol. Chem. 146 (2): 441-450, Dec., 1942.

MONOTHIOGLYCOL. H. S. Olcott.
Science 96 (2498): 454, Nov., 1942.

EFFECT OF LIGHT ON THE VAN SLYKE METHOD FOR THE DETERMINATION OF AMINO GROUPS. H. Fraenkel-Conrat.
Jour. Biol. Chem. 148 (2): 453-454, May, 1943.

THE DETERMINATION OF CYSTEINE AND CYSTINE BY VASSEL'S METHOD. D. K. Mecham.
Jour. Biol. Chem. 151 (2): 643-645, Dec., 1943.

STABILITY OF WHEAT GLUTEN DISPERSIONS TOWARD REDUCING AGENTS IN THE PRESENCE AND ABSENCE OF A GLUTEN PROTEINASE. H. S. Olcott, L. A. Sapirstein, and M. J. Blish.
Cereal Chem. 20 (1): 87-97, Jan., 1943.

PROTEINOUS COMPOSITIONS AND THEIR PROCESS OF PREPARATION. H. C. Reitz.
No. 2,344, 267, Patented March 14, 1944.

THE ACTION OF 1,2-EPOXIDES ON PROTEINS. H. Fraenkel-Conrat.
Jour. Biol. Chem. 154 (1): 227-238, June, 1944.

*THE USE OF DYES FOR THE DETERMINATION OF ACID AND BASIC GROUPS IN PROTEINS. H. Fraenkel-Conrat and M. Cooper.
Jour. Biol. Chem. 154 (1): 239-246, June, 1944.

WHEAT GLUTEN AS AN INDUSTRIAL PROTEIN. H. S. Olcott and M. J. Blish.
Amer. Assoc. Cereal Chem. Trans. 2 (2): 20-25, Jan., 1944.

A METHOD FOR THE DETERMINATION OF GLUTAMIC ACID IN PROTEINS. H. S. Olcott.
Jour. Biol. Chem. 153 (1): 71-82, Apr., 1944.

OUTLOOK FOR WHEAT GLUTEN AS AN INDUSTRIAL MATERIAL. H. S. Olcott.
Food Indus. 16 (7): 541, 576-578, July, 1944.

*GEL-FORMING DERIVATIVES OF WHEAT GLUTEN. H. C. Reitz, R. E. Ferrel, and H. S. Olcott.
Indus. and Eng. Chem. 36 (12): 1149-1151, Dec., 1944.

*A LACTOBACILLUS ASSAY METHOD FOR L (+) - GLUTAMIC ACID. J. C. Lewis and H. S. Olcott.
Jour. Biol. Chem. 157 (1): 265-285, Jan., 1945.

ACTION OF AROMATIC ISOCYANATES ON PROTEINS. H. Fraenkel-Conrat, M. Cooper, and H. S. Olcott.
Jour. Amer. Chem. Soc. 67 (21): 314-319, Feb., 1945.

THE REACTION OF FORMALDEHYDE WITH PROTEINS. H. Fraenkel-Conrat, M. Cooper, and H. S. Olcott.
Jour. Amer. Chem. Soc. 67 (6): 950-954, June, 1945.

ESTERIFICATION OF PROTEINS WITH ALCOHOLS OF LOW MOLECULAR WEIGHT. H. Fraenkel-Conrat and H. S. Olcott.
Jour. Biol. Chem. 161 (1): 259-268, Nov. 1945.

AIG-119, GLUTAMIC ACID REVIEW AND BIBLIOGRAPHY, H. S. Olcott and G. H. Brother, Aug., 1946.

REACTION OF FORMALDEHYDE WITH PROTEINS. II. PARTICIPATION OF THE GUANIDYL GROUPS AND EVIDENCE OF CROSSLINKING. H. Fraenkel-Conrat and H. S. Olcott.
Jour. Amer. Chem. Soc. 68 (1): 34-37, Jan., 1946.

WATER RESISTANCE OF PROTEINS. IMPROVEMENT THROUGH CHEMICAL MODIFICATION. H. S. Olcott and H. Fraenkel-Conrat,
Indus. and Engin. Chem. 38 (11): 104, 106, Jan., 1946.

ACTION OF SULFATING AGENTS ON PROTEINS AND MODEL SUBSTANCES. I. CONCENTRATED SULFURIC ACID. H. C. Reitz, R. E. Ferrel, H. Fraenkel-Conrat, and H. S. Olcott.
Jour. Amer. Chem. Soc. 68 (6): 1024-1031, June, 1946.

ACTION OF SULFATING AGENTS ON PROTEINS AND MODEL SUBSTANCES. II. PYRIDINE-CHLOROSULFONIC ACID. H. C. Reitz, R. E. Ferrel, H. S. Olcott, and H. Fraenkel-Conrat.
Jour. Amer. Chem. Soc. 68 (6): 1031-1035.

*RESEARCH ON WHEAT GLUTEN. G. H. Brother and H. S. Olcott.
Bakers Digest 21, 97, Oct., 1947.

*CHARACTERIZATION OF WHEAT GLUTEN. I. PROTEIN-LIPID COMPLEX FORMATION DURING DOUGHING OF FLOURS. LIPOPROTEIN NATURE OF THE GLUTENIN FRACTION. H. S. Olcott and D. K. Mecham.
Cereal Chem. 24 (6): 407-414, Nov., 1947.

*SPECIFIC GROUP REAGENTS FOR PROTEINS. H. S. Olcott and H. Fraenkel-Conrat.
Chem. Rev. 41 (1): 151-197, Aug., 1947.

*EFFECT OF DRY HEAT ON PROTEINS. D. K. Mecham and H. S. Olcott.
Indus. and Engin. Chem. 39 (8): 1023-1027, Aug., 1947.

*REACTION OF FORMALDEHYDE WITH PROTEINS. IV. PARTICIPATION OF INDOLE GROUPS. GRAMICIDIN. H. Fraenkel-Conrat and H. S. Olcott.
Jour. Biol. Chem. 168 (1): 99-118, April, 1947.

*FORMATION AND LOSS OF CYSTEINE DURING ACID HYDROLYSIS OF PROTEINS. ROLE OF TRYPTOPHAN. H. S. Olcott, and H. Fraenkel-Conrat,
Jour. Biol. Chem. 171 (2): 583-594, Dec., 1947.

PHOSPHORYLATION OF PROTEINS WITH PHOSPHERIC ACID CONTAINING EXCESS PHOSPHORUS PENTOXIDE. R. E. Ferrel, H. S. Olcott, and H. Fraenkel-Conrat.
Jour. Amer. Chem. Soc. 70 (6): 2101-2107, June, 1948.

CHARACTERIZATION OF WHEAT GLUTEN. II. AMINO ACID COMPOSITION. J. W. Pence, D. K. Mecham, A. H. Elder, J. C. Lewis, N. S. Snell, and H. S. Olcott.
Cereal Chem. 27 (4): 335-41, July, 1950.

PREPARATION OF GLUTEN PHOSPHATES. Patent No. 2,513,351, to H. S. Olcott and A. Mohammad, July 4, 1950.

GLUTEN PHOSPHATES AND METHOD FOR PREPARING THEM. Patent No. 2,522,504, to R. E. Ferrel and H. S. Olcott, Sept. 19, 1950.

SOME EFFECTS OF SOLUBLE FLOUR COMPONENTS ON BAKING BEHAVIOR. J. W. Pence, A. H. Elder, and D. K. Mecham.
Cereal Chem. 28 (2): 94-104, March, 1951.

WHEAT PROTEINS, KNOWN AND UNKNOWN. D. K. Mecham and G. H. Brother.
U. S. Dept. Agr. Yearbook, 1950-51, pages 621-27.

THE CHROMATOGRAPHIC EXAMINATION OF SUGARS IN WHEAT FLOUR. K. T. Williams and A. Bevenue.
Cereal Chem. 28 (5): 416-23, Sept., 1951.

EFFECT OF REDUCING AGENTS ON GLUTEN PROTEINS. J. W. Pence and H. S. Olcott.
Cereal Chem. 29 (4): 292-98, July, 1952.

LIPID BINDING IN DOUGHS. EFFECTS OF DOUGH INGREDIENTS. D. K. Mecham and N. E. Weinstein.
Cereal Chem. 29 (6): 448-55, Nov., 1952.

OCCURRENCE OF TWO SIMILAR HOMOLOGOUS SERIES OF OLIGOSACCHARIDES IN WHEAT FLOUR AND WHEAT. L. M. White and G. E. Secor.
Arch. Biochem. and Biophys. 43 (1): 60-66, March, 1953.

CHROMATOGRAPHIC EVIDENCE FOR THE OCCURRENCE OF A FRUCTOSYL RAFFINOSE IN WHEAT FLOUR AND WHEAT. L. M. White and G. E. Secor.
Arch. Biochem. and Biophys. 44 (1): 244-45, May, 1953.

STUDIES ON THE RELATION OF THE PENTOSANS EXTRACTED BY MILD ACID TREATMENT TO MILLING PROPERTIES OF PACIFIC NORTHWEST WHEAT VARIETIES. A. H. Elder, T. M. Lubisich, and D. K. Mecham.

Cereal Chem. 30 (2): 103-11, March, 1953.

HEAT DENATURATION OF GLUTEN. J. W. Pence, A. Mohammad, and D. K. Mecham.

Cereal Chem. 30 (2): 115-26, March, 1953.

PANARY FERMENTATION--CURRENT STATUS OF PROBLEMS. J. W. Pence.

Jour. Agr. and Food Chem. 1 (2): 157-61, April, 1953.

PREPARATION OF WHEAT FLOUR PENTOSANS FOR USE IN RECONSTITUTED DOUGHS.

J. W. Pence, A. H. Elder, and D. K. Mecham.

Cereal Chem. 27 (1): 60-66, Jan., 1950.

STABILIZATION OF SOLUTIONS OF WHEAT GLUTEN IN DILUTE ACETIC ACID BY BRIEF HEAT TREATMENT. H. S. Olcott.

Cereal Chem. 27 (6): 514-16, Nov., 1950.

WOOL

MODIFICATION OF WOOL WITH BETA-PROPIOLACTONE. Patent No. 2,517,573, to H. W. Jones and H. P. Lundgren, Aug. 8, 1950.

THE FUTURE FOR DOMESTIC WOOL. H. P. Lundgren and K. J. Palmer, U. S. Dept. Agr. Yearbook, 1950-51, pages 489-94.

A NEW METHOD FOR R/W-WOOL SCOURING AND GREASE RECOVERY. W. Fong, A. S. Yeiser, and H. P. Lundgren. Text. Res. Jour. 21 (8): 540-55, Aug., 1951.

POLYCYSTINE. H. W. Jones and H. P. Lundgren. Jour. Amer. Chem. Soc. 73 (11): 5465-66, Nov., 1951.

MODIFICATION OF WOOL WITH BETA-PROPIOLACTONE. I. THE CHEMISTRY OF THE REACTION. H. W. Jones and H. P. Lundgren. Text. Res. Jour. 21 (9): 620-29, Sept., 1951.

MODIFICATION OF WOOL WITH BETA-PROPIOLACTONE. II. EFFECT ON RATE AND DEGREE OF FELTING. H. W. Jones and H. P. Lundgren. Text. Res. Jour. 21 (9): 629-34, Sept., 1951.

THE MOLECULAR SIZE OF PROTEINS FROM SEVERAL WOOLS SOLUBILIZED IN AQUEOUS UREA. W. H. Ward. Textile Res. Jour. 22 (6): 405-15, June, 1952.

ACROLEIN AND SULFUR HALIDE PROCESS TO STRENGTHEN PROTEIN FIBERS. Patent No. 2,583,574 to H. W. Jones, W. J. Thorsen, and H. P. Lundgren, Jan. 29, 1952.

PROPERTIES OF APPAREL WOOLS. I. PRELIMINARY REPORT ON WORSTED PROCESSING TRIALS. W. von Bergen and J. H. Wakelin. Forstmann Woolen Co. and Textile Research Institute (research conducted under contract supervised by Western Regional Research Laboratory). Textile Research Jour. 22 (2): 123-37, Feb., 1952.

PROPERTIES OF APPAREL WOOLS. II. MODIFICATION OF FIBER SURFACE DURING WORSTED PROCESSING. D. F. O'Reilly, J. C. Whitwell, R. O. Steele, and J. H. Wakelin. Textile Res. Jour. 22 (7): 441-47, July, 1952.

DIELECTRIC DISPERSION OF POLAR POLYMERS AT MICROWAVE FREQUENCIES. T. M. Shaw and J. J. Windle, American Physical Society Bulletin 28 (2): 20, March 26, 1953.

WOOL SCOURING PROCESS. Patent No. 2,629,723, to H. F. Lundgren, W. Fong, and A. S. Yeiser, Feb. 24, 1953.

MISCELLANEOUS

Analyses, Syntheses, Methods

A METHOD OF MINIMIZING SUPERCOOLING AND ITS APPLICATION IN THE DETERMINATION OF FREEZING POINTS FROM DIELECTRIC CONSTANT MEASUREMENTS. T. M. Shaw.
Rev. Sci. Instruments 13 (1): 2-5, Jan., 1942.

DETERMINATION OF AMMONIA BY A DIFFUSION METHOD. A. N. Prater.
Indus. and Engin. Chem., Analyt. Ed. 14 (9): 703-705, Sept., 1942.

THE ELIMINATION OF ERRORS DUE TO ELECTRODE POLARIZATION IN MEASUREMENT OF THE DIELECTRIC CONSTANTS OF ELECTROLYTES. T. M. Shaw.
Jour. Chem. Physics 10 (10): 609-617, Oct., 1942.

o-BIPHENYL ISOCYANATE, o-BICYCLOHEXYL ISOCYANATE, N, N'-DI-o-BIPHENYL UREA, N, N'-DI-o-BICYCLOHEXYL UREA. H. Fraenkel-Conrat and H. S. Olcott.
Jour. Amer. Chem. Soc. 66 (5): 845, May, 1944.

THE DIELECTRIC PROPERTIES OF BETA-LACTOGLOBULIN IN AQUEOUS GLYCINE SOLUTIONS AND IN THE LIQUID CRYSTALLINE STATE. T. M. Shaw, E. F. Jansen, and H. Lineweaver.
Jour. Chem. Physics 12 (11): 439-448, Nov., 1944.

THE COMPOSITION, OPTICAL AND CRYSTALLOGRAPHIC PROPERTIES OF TWO CALCIUM OXALATE-CHLORIDE DOUBLE SALTS. F. T. Jones and L. M. White.
Jour. Amer. Chem. Soc. 68 (7): 1339-1342, July, 1946.

Apparatus

MODIFICATION OF GENCO SPECTROPHOTOMETER, PERMITTING MEASUREMENTS OF REFLECTION AND FLUORESCENCE SPECTRA. H. J. Dutton and G. F. Bailey.
Indus. and Engin. Chem., Analyt. Ed. 15 (4): 275-277, April, 1943.

RECOVERY OF AGAR FROM USED MEDIA. A. A. Anderson.
Jour. Bact. 46 (4): 396-397, Oct., 1943.

A USEFUL TOOL FOR SHAPING SPECTROGRAPHIC GRAPHITE ELECTRODES. E. J. Eastmond.
Jour. Optical Soc. Amer. 34 (10): 621-622, Oct., 1944.

A SIMPLE AUTOMATIC MEDIA DISPENSER. A. A. Anderson.
Indus. and Engin. Chem., Analyt. Ed. 17 (7): 463-464, July, 1945.

AUTOMATIC CUTOFF FOR ELECTRICALLY HEATED WATER STILL. L. M. White and G. E. Secor.
Indus. and Engin. Chem., Analyt. Ed. 18(5): 332-333, May, 1946.

*SHUTTER SHADOW IN PHOTOMICROGRAPHY. F. T. Jones.
Jour. Biol. Photographic Assoc. 15 (4): 193-194, June, 1947.

*MELTING POINT BATH LIQUIDS USEFUL UP TO 440° C. L. M. White.
Analyt. Chem. 19 (6): 432-433, June, 1947.

*COPPER VESSELS FOR INTRODUCING SAMPLES INTO KJELDAHL DIGESTION FLASKS.
K. T. Williams.
Chem. Analyst 37 (4): 93-94, Dec., 1948.

DETERMINATION OF SUGARS IN PLANT MATERIALS. USE OF DECOLORIZING CARBON
IN THE FERRICYANIDE METHOD. A. Bevenue.
Analyt. Chem. 21 (5): 586-587, May, 1949.

VACUUM DRIER WITH AUTOMATIC CAPPING DEVICE. Patent No. 2,494,541 to
H. K. Burr and B. Makower, patented Jan. 17, 1950.

Fats and Oils

*MINOR OIL-BEARING CROPS OF THE UNITED STATES. E. B. Kester and
G. R. Van Atta.
Oil and Soap 19 (7): 119-125, July, 1942.

GLYCIDYL ESTERS OF ALIPHATIC ACIDS. E. B. Kester, C. J. Gaiser, and
M. E. Lazar.
Jour. Organic Chem. 8 (6): 550-556, Nov., 1943.

DETERMINING THE MECHANICAL STABILITY OF EMULSIONS--A RAPID QUANTITATIVE
METHOD. R. C. Merrill, Jr.
Indus. and Eng. Chem., Analyt. Ed. 15 (12): 743-746, Dec., 1943.

VALENCIA ORANGE-SEED OIL. G. R. Van Atta and W. C. Dietrich.
Oil and Soap 21 (1): 19-22, Jan., 1944.

FOAMING PROPERTIES OF SOAP SOLUTIONS. R. C. Merrill, Jr. and F. T. Moffett.
Oil and Soap 21 (6): 170-175, June, 1944.

ADSORPTION ANALYSIS OF COLORLESS COMPOUNDS: METHOD AND APPLICATION TO
THE RESOLUTION OF STEARIC AND OLEIC ACIDS. H. J. Dutton.
Jour. Phys. Chem. 48 (4): 179-186, July, 1944.

TANNIN EXTRACT FROM WESTERN HEMLOCK BARK. E. F. Potter, K. T. Williams,
T. L. Swenson, and I. C. Feustel.
Indus. and Engin. Chem. 36 (12): 1146-1149, Dec., 1944.

A MODIFIED KREIS TEST SUITABLE FOR PHOTOCOLORIMETRY. M. F. Pool and
A. N. Prater.
Oil and Soap 22 (9): 215-216, Sept., 1945.

TRIS-(HYDROXYMETHYL)-PHOSPHINE OXIDE TRILAURATE. D. F. Houston.
Jour. Amer. Chem. Soc. 68 (5): 914, May, 1946.

ANALYSIS OF BINARY MIXTURES OF NORMAL ALIPHATIC DIBASIC ACIDS AND
ESTERS. USE OF COMPOSITION-MELTING-POINT RELATIONS OF THE ACIDS.
D. F. Houston and W. A. Van Sandt.
Indus. and Engin. Chem., Analyt. Ed. 18 (9): 538-540, Sept., 1946.

ANALYSIS OF BINARY MIXTURES OF NORMAL ALIPHATIC DIBASIC ACIDS AND ESTERS. D. F. Houston and J. S. Furlow.
Indus. and Engin. Chem., Analyt. Ed. 18 (9): 541-542, Sept., 1946.

DIMYRISTO- AND ERUCO-STEARO-CEPHALIN. I. R. Hunter, R. L. Roberts, and E. B. Kester.
Jour. Amer. Chem. Soc. 70 (10): 3244-3247, Oct., 1948.

DEHYDROCHLORINATION OF CHLORINATED FATTY ACIDS AND ESTERS. Patent No. 2,466,340 to G. R. Van Atta and W. C. Dietrich, patented April 5, 1949.

MINOR OIL PRODUCING CROPS OF THE UNITED STATES. E. B. Kester.
Jour. Amer. Oil Chem. Soc. 26 (2): 65-83, Feb., 1949.

PREPARATION OF DIGLYCERIDES. Patent No. 2,523,309, to E. B. Kester, Sept. 26, 1950.

Unclassified

RESEARCH ON AGRICULTURAL PRODUCTS. T. L. Swenson.
Scientific Monthly 62 (6): 525-537, June, 1946.

CRYSTALLINE CHARACTERISTICS OF FOUR CAROTENE ISOMERS. F. T. Jones and E. M. Bickoff.
Jour. Assoc. Off. Agr. Chem. 31 (4): 776-781, Nov., 1948.

REGIONAL RESEARCH LABORATORIES, U. S. DEPARTMENT OF AGRICULTURE. W. B. Van Arsdel, R. K. Eskew, E. A. Gastrock, and C. T. Langford.
Indus. and Engin. Chem. 40 (11): 2014-2020, Nov., 1948.

ESTERS OF LIMA BEAN POD AND CORN COB HEMICELLULOSES. J. F. Carson and W. D. Maclay.
Jour. Amer. Chem. Soc. 70 (1): 293-295, Jan., 1948.

GLYCIDYL ESTERS. U. S. Patent 2,448,602 to E. B. Kester and H. M. Preusser. Patented Sept. 7, 1948.

ESTERS OF MUCIC ACID. J. F. Carson.
Jour. Amer. Chem. Soc. 70 (7): 2609, July, 1948.

ISOLATION AND SPECTROPHOTOMETRIC CHARACTERIZATION OF FOUR CAROTENE ISOMERS. E. M. Bickoff, L. M. White, A. Bevenue, and K. T. Williams.
Agr. Chem. 31 (3): 633-646, Aug., 1948.

ETHERS OF p-HYDROXYPHENYLAMINE AS ALKYL HALIDE IDENTIFICATION DERIVATIVES. D. K. Houston.
Jour. Amer. Chem. Soc. 71 (2): 395-396, Feb., 1949.

N-ACYLATED DERIVATIVES OF GLUTAMIC ACID AND PROCESS FOR PREPARING THEM. Patent No. 2,463,779 to E. B. Kester, patented March 8, 1949.

PHENOTHIAZINE DERIVATIVES: MONO-OXYGENATED COMPOUNDS. D. F. Houston, E. B. Kester, and F. DeEds.
Jour. Amer. Chem. Soc. 71 (11): 3816-3818, Nov., 1949.

PHENOTHIAZINE DERIVATIVES: DI-OXYGENATED COMPOUNDS. D. F. Houston, E. B. Kester, and F. DeEds.
Jour. Amer. Chem. Soc. 71 (11): 3819-3822, Nov., 1949.

OXIDATIVE METHOD OF PRODUCING 7-HYDROXYPHENOLTHIAZONE-3. Patent No. 2,516,120, to D. F. Houston, July 25, 1950.

ISOLATION OF USNIC ACID. Patent No. 2,522,547, to J. B. Stark and E. D. Walter, Sept. 19, 1950.

STUDIES ON CULTURAL REQUIREMENTS OF CLAVICEPS PURPUREA AND INACTIVATION OF ERGOTAMINE. H. D. Michener and N. Snell.
Amer. Jour. Bot. 37 (1): 52-59, Jan., 1950.

ASCORBIC ACID FROM WALNUT HULLS. A. A. Klose, J. B. Stark, G. G. Purvis, J. Feat, and H. L. Fevold.
Indus. and Engin. Chem. 42 (2): 387-391, Feb., 1950.

METHOD OF ISOLATION OF USNIC ACID FROM RAMALINA RETICULATA. J. B. Stark, E. D. Walter, and H. S. Owens.
Jour. Amer. Chem. Soc. 1819-1820, April, 1950.

OPTICAL, CRYSTALLOGRAPHIC AND X-RAY DIFFRACTION DATA FOR USNIC ACID. F. T. Jones and K. J. Palmer.
Jour. Amer. Chem. Soc. 72 (4): 1820-1822, April, 1950.

ALKYL ETHERS OF 3-HYDROXYPHENOTHIAZINE. Patent No. 2,505,772, to D. F. Houston, patented May 2, 1950.

SOLUBILIZING TANNING BARK EXTRACTS WITH WASTE SULPHITE LIQUORS. Patent No. 2,505,818 to K. T. Williams and E. F. Potter, patented May 2, 1950.

Research Achievement Sheets

The Agricultural Research Administration of the U. S. Department of Agriculture is responsible for the issuance of Research Achievement Sheets, each of which describes briefly an achievement in research in agriculture and also presents estimates of costs of the research, estimates of values, and other data related to the achievement. The following sheets are concerned with work of the Bureau of Agricultural and Industrial Chemistry in the western region and are available on request.

90 (C), TECHNIQUES OF VEGETABLE, FRUIT, AND EGG DEHYDRATION ADVANCED.

116 (C), NEW FROTH-FLOTATION PROCESS EFFICIENCY CLEANS VINED PEAS.